





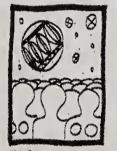


800	什菜類 VE	GETABLE & BEAN CURD
76	北茲扒菜艙 90.	Black Mushroom w. Vegetable Heart 9.95
13.95	紅塊豆腐 91.	Bean Curo Brown Seuce 8.95
le l	展 漢 膏 92.	Buddhist Supreme
14.95	麻婆豆腐 93. 4	
	炒 蘆 筍 94.	Sauteed Asparagus9.95
13.95	蒜茸炒菠菜 95.	Spinech w. Fresh Garlic8.95
13.95	魚香茄子 96.	
	炒 什 菜 97.	Sauteed Mixed Vegetable
14.95	千高四季豆 98.	Dry and Sauteed String Beans
9.	清炒西洋菜 99. 木 須 ※100.	Sauteed Watercress
12.95	木 須 采 100. 木須翰/牛/肉 101.	Mu Shu Chicken/Beel/Pork 9.95
9	本3月4以十7月 101.	Ma Sha Chicketobeet/Pork9.95
10.00	海鲜類	SEAFOOD
10.95	坂 旅 桝 102.	Jumbo Shrimo w. Lobster Sauce 12.95
28.95	放 / 版 珠 102.	Jumbo Shrimp W. Eleck Bean Sauce . 12.95
	產 85 蝦珠 104.	Jumbo Shrimp w. Fresh Asparegus 13.95
	什条蝦珠105.	Jumbo Shrimp w. Mixed Veg
9.35	芒果椒珠106.	Jumbo Shrimp w. Mango
9.95	香蕉蝦珠107.	Jumbo Shrimp w. Banana 13.95
9.95	魚香蝦珠108. 4	
9.95	联界 收仁 109.	Shrimp w. Cashew Nuts
9.95	官保收仁110.	Kung Po Shrimp9.95
8.95	跛 汁 坂 仁 111.	Shrimp w. Black Bean Sauce 9.95
8.95	<b>魚香帶子112.</b> ≠	
8.95	政汁带子113.	Scallop w. Black Bean Sauce 12.95
uce 8.95	紅塊帶子114.	Scallop w. Brown Sauce12.95
8.95	线 汁 石 塚 115.	Snail w. Black Bean Sauce
8.95	硅菜鲜脱 116. 致汁鲜就 117.	Squid w. Sour Cabbage
8.95	板鹽鮮就 118.	Squid w. Black Bean Sauce
9.95	放計炒机 119.	Clam w. Black Bean Sauce
9.95	並 慈 龍 坂 120.	Lobster w. Ginger & Scallion S.P.
	豉汁栽班121.	Lobster w. Black Bean Sauce S.P.
12.95	枚 极 餐 122.	Salt Baked Soft Shell Crab (2pc.) S.P.
	<b>基</b>	Baby Crab w. Ginger & Scallion S.P.
9.95	紅塊石班124.	Braisad Whole Seabass (w. garlic,
9.95		ginger, scallion, pepper) 14.95
9.95	豆豉石斑125.	Crispy Whole Seabess w.
9.95		Black Bean Sauce14.95
9.95	干煎龍利126.	Pan Fried Whole Grey Sole
9.95		(soy flavor)
9.95	甜品類	DESSERT
9.95		
9.95	芒果布汀127.	Mango Pudding
9.95	排 汁 布 汀 128. 红 丑 沙 129.	Coconut Pudding
10.95	近 近 沙 129. 原居哈哈 130.	Red Bean Cantonese Style
9.95	西米涼粉森 131.	Taploca W. Cold Rice Noodla
9.95	豆腐花132.	Tofu
	日式炸香蕉 133.	Japanese Fried Banana 2.50
		2.30

Tel: (212) 343-2623 紐約華埠喜士打街一佰七十一號 (212) 343-9496 171 Hester St., New York, NY 10013 27. 28. 29. 30. 31. 32. 33. 34. 35. 36. 37. 38. 39. ... 14.95 ... 16.95 ... 13.95 ... 17.95 .... 9.95 .... 9.95 .... 11.95 ... 16.95 9. 10. 11. 12. 13. 14. 15. 16. 17. 18. 19. 20. 21. 22. 23. 24. ... 13.95 8.95 11.95 時價 14.95 9.95 8.95 8.95 9.95 9.95 10.95 9.95 干煎龍利 豉油 皇 汗煎 塚 森 .... 合 核沙 探 球 白 均 響 探 片 油 泡 板 田 雞 尖 牧 田 雞 尖 敬 赴 史 火 煎 遊 藕 餅 

* 左击蛙器*	23. 女 鼓椒帶子飯	48. 煎莲藕餅飯
*午市精選*	24. / 角椒肚尖飯	49. 鹹魚蒸肉餅飯4.25
堂食外賣 一律歡迎	25. 各式時菜飯 4.95	50. 豉汁蒸魚頭飯
(奉送老火例湯)	(加肉\$0.50 加海鮮\$1.00)	51. 蒸三色蛋飯4.95
4	26. 一 豉椒鹅腸飯	52. 豉汁蒸魚飯
1. 政计炒石螺 (小食) 4.95	27. 紅燒鮑魚海參飯	53. 冬菇臘腸蒸雞飯 4.95
<ol> <li>2. ■ 豉汁炒花蜆/刀蜆(小食).4.95</li> <li>3 茄子魚腩飯</li></ol>	28. 荔蘿生炒骨飯 4.95	54. 瑤柱蒸蛋飯 4.95
3. 茄子魚腩飯	29. 脆皮乳鸽飯6.95	55. 蒸臘鸭脾飯4.95
11.	30. 枝竹燜寫飯4.50	56. 豉汁蒸桂花魚飯 6.95
5. 竹笙蘿漠濟飯4.50 6. 東江鹽雜飯4.25	31. 回鍋肉飯4.95	57. 鹹魚蒸五花腩飯 4.95
7. 紅燒豆腐飯4.50	32. 角椒香干肉絲飯	58. 鹹蝦醬蒸豆腐五花腩飯 4.95
7. 紅斑五腐饭	33. 枝竹魚腩飯4.50	59. 鹹魚蒸魚飯 5.95
9 里椒牛仔骨飯 4.95	34. 茄子魚滑飯4.50	60. 金針雲耳蒸田雞飯 6.95
10. 酸菜仙掌飯5.50	35. 鹹魚雜粒茄子飯	61. 豉油皇蒸白飯魚干飯 4.95
11. 南乳豬手飯	36. 塅米節瓜粉絲飯 4.50	62. 麵豉蒸五花腩飯 4.95
12. 菜果五花腩飯	37. 芊頭炆稳飯	63. 鹹蝦醬蒸塘虱魚飯 4.95
13. 枝竹豬肚飯	38. 冬瓜炆排骨飯4.95	64. 蘿蔔牛什飯
14. 枝竹草羊飯	39. 酸菜鮮鱿飯4.95	65. 蝦米蘿蔔豬皮粉絲飯 4.95
15. 白飯魚煎蛋飯	40. / 湖南臘肉飯	66. 上素腐皮卷飯 5.50
16. 菜心斑腩飯	41. 鹹魚煎肉餅飯4.95	67. 豆角魚餅飯
17.	42. 火腿煎蛋飯	68. 雪菜毛豆冬瓜飯4.95
18. 鹹魚蜆肉韭菜花飯	43. 火腿/餐肉雙蛋飯4.95	合時燉品
19. / 核鹽有頭蝦飯	44. 中式煎牛柳飯	足料老火湯3.00
20. 暮萬田雞飯	45. 蜆肉菜脯煎蛋飯	花旗參燉竹絲雜 (盅)
21. 油泡螺片板	46. 涼瓜煎蛋飯	藥材燥水魚(盅)6.95
22. 吊片小炒飯	47. 煎生螃餅飯	海底椰川貝燉豬肺
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	

# Café Asean



And

Delivery

Hours: Sun-Thu 12pm-10:30pm Fri-5et 12pm-11:00pm 117 West 10<sup>th</sup> Street (Bet 6<sup>th</sup> Ave, & Greenwich) 212-633-0348

Cash Only

ghow chee steemed shrimp and chives dumplings with ginger lime say dipping source \$6.25

tofu baker grilled tofu stuffed with vegetables with peanut lime souce \$6

che gio ca Wertmeinse solmon spring roll with besil/mint dipping sauce \$6.50 chlen del crupy, shripp, crub meat and poo dumplings with Indonesian sweet & sour-dipping souce \$6.50

jamur postel
steamed or fried mushroom dumplings with ginger say dip \$5.50

cath thus tom
Vistnamese het and sour soup with shrimp and tomatoes \$5.50 Noodles

mee gaving Indian style stir-fried egg noodles with shrimp, tofu and bean sprouts \$12.00

mee region
soprandize with regetablest and toful in peasure time serves. \$9.75
bee hoen
Singaporous fried rice modeles with shrimp and Chinese seasage. \$11.50
hos teas
broad rice modeles soutded with beef or chicken and bok chay. \$11.5

poli taak seafood end thin rice noodles in spicy lemongross/kaffir broth. \$10,50 welk fried seasonal Chinatown greens. \$5.50 fun see howker style wok fried glass noodles with seafood, chives and egg in a spley funerind seuce \$12,00 (some of the dishes can be made vegetarian upon request)

salmon gareng secred solmon with Sri Lonkan pineapple curry, grillsd seasonal vegetables \$16

liken bekar lemangrass crusted filet of snapper with cocnnut lime sauce \$16

muc/ton was carl curry squid or shrimp soutéed with vegetables and herbs \$12/13 Ikan panggang grilled whole sen bass, galangal flower and sweet shallet scuce \$17.50

ker! kepitau Makysian occount curry chicken with potatoes \$12.50

orgam halia/tofu breast of chicken or tofu souté with Asian mushrooms in ginger were souce \$12/\$11

gram panggang grilled Balmese spiced chicken, steaned eggplant and Chinese spinoch \$12,50 kekapis spice-crusted scallags with saffron coconut sauce \$15,50

bo fac for wak-flashed cubes of beaf with tamatoes and anions \$13.50 bo mong xa grilled hanger steak marinated with any and lemongress \$14

Side Orders

garden green solad \$5,25

white/black sticky rice \$2.25/\$2,50

grilled park chap marinated with Ismongrass and hancy \$7 green curry shrimp and vegetables cooked in clay pot \$7.50 side, andens
Chinese broccoli sontéed in wine sauce
wek fried seasonal Othnatown greens
gorden selde
white/black sticky rice
\$2/2.25

LUNCH (12 - 5PM)
starters
steamed shring and chives dumplings with garger line say dipping souce, \$5.25
charbroolled chicken on skewer with pennar deping souce, \$5.25
self & epoper caterar with spire maps asked, \$6
grilled total stuffed with vegetables, peanat line souce, \$5.25
sout-ded dized mack fish with peanat, letture & shrings prockers wrop \$6
costered vegetables wropped in falsy dain with spire processing source, \$5.25
roast duck, firsth herbs and vegetables wropped in frice paper, \$6
Victnomess solane spring roll with bestiffund dipping source, \$5.50
orisy crob not 4 shring domings. Indicate one next 4 spiny deping source, \$5.50
steamed or fried mathroom dumplings with ginger say dig. \$5.25
Victnomics bein and sour coup with shring and tomotoes, \$5
nord-less and frice. Vietnomics has and some soop with shring and tomotices \$9

Roadfles and Fice

Indian style stir-fried age needles with shring, teffu and bean spreats \$7.25

Sectroed, egg needles, and vegetables in splicy toeconut soup. \$6.50

egg needles with vegetables and teffu in pecans time source \$6.25

Surgeporean fried rice needles with shring and Chinese sourcege \$6.75

Surgeporean fried rice needles with shring and Chinese sourcege \$6.75

broad rice noodles austed with these for chicken on book chay. \$6.50

seafeed and thin rice needles in spicy lemangrass/koffir broth. \$6.50

hawker style with fried gloss needles with sections, chines
and egg in ea spicy tranning source \$7.25

Mologians tyle fried rice with chicken or Chinese sourcege. A mint leaves or shring. \$6.50/6.50/7

enthose. entrees chicken/squd/shrimp soutéed with regetables, lemangrass and chives \$4.50/6.76/7 a DUVe 79/7
mix of scasonal vegetables and tefu in second curry \$4,50
curry squidshrimp sauted with vegetables and herbs \$6,75/7
Hobysian casanut curry chicken with potatoes \$4,75
broad of chicken or tofu souted with Asian mashrooms in greyer wine sauce
\$4,756,50 Thai red curry with beef and pumpkin \$7

The New York Times New York, Friday, June 7, 1996

25 and Under By Eric Asimov Asia in the Village

Asis in the Village

The hardest thing to The about Cafe Asean is the name. Asean (promounced All sees-len) stands for Association of South East Asian bureaucantle burdles of the Asean is the name. Asean (promounced All sees-len) stands for Association of South East Asian bureaucantle burdles of the Carling little cafe that combines the voget for pan Asian mems with a pleasantly spare, rustic American look and an ager-to-please staff.

That earnet quality is the characteristic of South East Asian Maleysand (South East). The characteristic of South East Asian Maleysand (South East) and Chinese mixture of vegetables that included omions, personal source for pan Asian mems with a pleasantly spare, rustic American look and an ager-to-please staff.

That earnet quality is the characteristic of South East (South East) and Chinese and the Cafe Asean Little West (Missand Cafe Asean). If Y West (this Breek, Greenwick) were prevailed to the control of the South International Combines (Missand Cafe Asean), has beled many jobs to so well as a water in a Japanese restaurant, as only making suggestions but also salve green and money, excentifism.

Prick Runger S12 (10 50)

The characteristic distriction of the distriction o

ZAGAT SURVEY @ 2006

"Vibrant", "exolically spiced" dishes "from all over Southeast Asia" are served by "sweethearts" at this "affordable" Village "gern"; the décor's "unassuming" and space "cramped", making the "adorable" back garden "a big draw"

New York Magazine
Best Take Out, West Village
Caff Ascan's fresh pan-Asian dishes (mainly Vietnamess and Melaysian, plus some Thai, too) are so authentic
and far from the tiged norm that it's a treat to have them delivered to your door. We like the bread rice noodles
sauffed with chicken or beef and bok chey, the curried shrimp, and the lemangrass-crusted snapper in coconutline stool.



東百老滙街24號 24 EAST BROADWAY

正宗 CAFÉ DE CORAL

TEL.: 212-226-8800

Light Specials
(Plain Steamed) Please Order By Number
L1. Chicken with Fine Nuts12.5
L2. Steamed Sea Bass with Ginger & Scallion
L3. Steamed Lobster with Ginger & Seallion
L4. Steamed Prawns with Lenion
L5. Steamed Leinon Chicken
L6. Steamed Filet of Greysole with Bean Curd
L7. Steamed Chieken with Black Bean
L10. Prawns with Seasunal Vegetable
L11. Prawns & Scallops with Seasonal Vegetable17.9
L12. Assorted Seasonal Vegetable with Bean Curd 10.5
Vegetable
魚 杏西前 *Broceoli Spears with Garlie Sauce10.5
沙唐茶蘭 Chinese Broccoti with Oyster Flavored Sauce 10.5
北莓菜心 Choy Suni with Black Mushroom
清炒茶苗 Sauteed Buby Buk Choy with Garlic10.5
投換三素 Sautred Three Emerald Vegetable
干島季多 Dry Sauteed String Bean 10.5
干扁皂素 Dry Sauteed Eggplant with String Bean
息香茄子《Eggplant with Garlie Sauce10.5
炒素什綿 Sautced Mixed Garden Vegetable10.5
羅漢上素 Buddha's Supreme 10.5 家常五扇 Country Style Bean Curd 10.5
紅境豆腐 Braised Bean Curd
麻婆豆腐 Bean Curd Szechuan (Ma Po Tofu)
全益等等 Enoki Mushrooms with Spingeh
本類素菜 Moo Shu Vegetable (Served with Crepes)
Noodles
各式捞面 Lo Mein (Choice of Pork. Beef, Chicken or Veg.)
聚仁榜面 Shrimp Lo Mein
楊州撈面 Yang Chow Mixed Lo Mein
各式少河 Chow Fun (Chorce of Pork, Beef, Chicken or Veg.)9.5
极仁沙河 Shrimp Chow Fun
各式混河 Chow Fun (Choice of Toppings Pork, Beef, Chicken or Veg ).13.5
什錦溫河 Chow Fun with Mixed Toppings14.5
各式未物 Mei Fun (Choice of Pork, Beef, Chicken or Veg.)
星州均米 Singapore Rice Noodles with Curry9.5
度門炒来 Amoy Rice Noodle
各式為東 Udon Noodle (Chaice of Park, Beef, Chicken or Veg.)9.5
聚仁烏東 Udon Noodle with Shrimp
楊州馬東 Yang Chow Mixed Udon Noodle
各式炒面 Pan-fried Noodle (Choice of Pork, Beef, Chicken or Veg.). 13.5
城仁沙面 Pan-fried Nuodle with Strimp
楊州沙西 Yang Chow Mixed Pan-fried Noodle
海鲜沙面 Pan-fried Noodle with Scafood
干塊伊面 Braised Longevity Buckwheat Noodles
with Shitaki Mushroom

	養蓉炒飯 Maison Evergreen's Ginger Fried Rice with Pine Nut
	各式炒氨 Fried Rice (Choice of Pork, Beef, Chicken or Veg.)9.
	聚仁沙飯 Shrimp Fried Rice
	楊州沙飯 Yang Chow Mixed Fried Rice
	服務炒飯 Chinese Sausage Fried Rice
	菠蘿炒飯 Pineapple Fried Rice (with Chicken & Shrimp)9.
	福建沙飯 Fu-jian Fried Rice with Seafood & Veg. Topping 13.
	越魚炒飯 Chicken with Chinese Anchovy Fried Rice13.
	全銀炒飯 * Rainbow Fried Rice
	The Classics
	毒装維沙 Old Fashion Chicken Chow Mein
	番菜又燒 Old Fashion Roast Pork Chus Mein
	番裝蝦燒 Old Fashion Shrinip Chow Mein16. 雜芙蓉蛋 Chieken Egg Fu Young12
	東美容量 Chicken Egg Fu Young
	双美容贵 Shrimp Egg Fu Young
	報義全意 Sweet and Sour Whole Sea Bass
	現 東 王 声 Sweet and Sour Whole Sea Dass
	Dessert
	各式雪糕 Gourmet lee Cream4
	冰凍荔枝 Lyehee
	杏仁豆腐 Almond Tofu4
	滑椰子試 Creamy Coconut Cake
	酥炸香蕉 Fried Banana4
	Luncheon Special
	(tt:30 am-4:00 pm Daily)
	(#1:30 am-4:00 pm Daily) Choice of Rice: White, Brown or Veg. Fried Rice
	(ff:30 am-4:00 pm Daily) Choice of Rice: White, Brown or Veg, Fried Rice 業心牛肉飯 Beef and Chinese Vegetables over Rice
	(11:30 am-1:00 pm Daily) Choice of Rice: White, Brown or Veg. Fried Rice 豪心牛肉飯 Beef and Chinese Vegetables over Rice
	((t:30 am-t:00 pm Daily) Choice of Rice: White, Brown or Veg. Fried Rice 家心牛肉飯 Beef and Chinese Vegetables over Rice
	(1:30 am-100 pm Daily) Choice of Rice: White. Brown or Veg. Fied Rice 等の中内数 Beef and Chinese Vegetables over Rice
	(18:39 am-400 pp Daily)  Choice of Rice: White. Brown or Veg. Fried Rice  家の井内教 Beef and Chinese Vegetables over Rice
	(16.26 am-400 pm Daily) Choice of Rice: White, Brown or Veg. Fied Rice \$ ② 牛肉 繁 Beef and Chinese Vegetables over Rice
	(18:39 am-400 pm Daily) Choice of Rice: White. Brown or Veg. Fried Rice 系文并自然 Beef and Chinese Vegetables over Rice
	(16.20 am-400 pm Daily) Choice of Rice: White, Browa or Veg. Fried Rice \$公井貞報 Beef and Chinese Vegetables over Rice
	(18:39 am-400 pm Daily) Choice of Rice: White Brown or Veg. Fried Rice 采文并自報 Becf and Chinese Vegetables over Rice
	(16.20 am-400 pm Daily) Choice of Rice: White, Browa or Veg. Fried Rice 第立中角號 Beef and Chinese Vegetables over Rice
	(16:39 am-400 pm Daily)  Choice of Rice: White Brown or Veg. Fried Rice  采 中 自 數 Beef and Chinese Vegetables over Rice
	(16.20 am-400 pp Daily) Choice of Rice: White, Browa or Veg. Fried Rice 第立中角縣 Beef and Chinese Vegetables over Rice
	(16:39 am-400 pm Daily)  Choice of Rice: White Brown or Veg. Fried Rice  家 中 自然 Beef and Chinese Vegetables over Rice
	(16.20 am-400 pp Daily) Choice of Rice: White. Brown or Veg. Fried Rice 第立中角縣 Beef and Chinese Vegetables over Rice. 6. 高年中角縣 Beef and Green Beans over Rice. 6. 五年中角縣 Beef and Green Beans over Rice. 6. 成年中旬縣 Beef and Green Beans over Rice. 7. 五章中旬縣 Beef and Tofu over Rice. 7. 五章中旬縣 Beef and Tofu over Rice. 6. 济麦牛旬縣 Beef with Lobster Sauce over Rice. 6. 济麦牛旬縣 Beef and Curry Sauce over Rice. 6. 分 系元 共 8 Beef with Lobster Sauce over Rice. 6. 5 京五 共 8 Beef and Curry Sauce over Rice. 6. 5 京五 共 6 Beef and Curry Sauce over Rice. 6. 5 京五 共 6 Chicken and Curry Sauce over Rice. 6. 5 京西銀青 Chicken and Broccoli new Rice. 6. 5 京西銀青 Chicken and Green Bean over Rice. 6. 5 京金銀币條 Chicken & Green Bean over Rice. 6. 5 京金銀币條 Chicken and Green Bean over Rice. 6. 5 京金銀币條 General Tso's Chicken over Rice. 6. 5 京金銀币 General Tso's Chicken over Rice. 6.
	(16:39 am-400 pm Daily) Choice of Rice: White Brown or Veg. Fried Rice 采文并自報 Becf and Chinese Vegetables over Rice
	(16.20 am-400 pm Daily) Choice of Rice: White. Brown or Veg. Fried Rice 第立年前縣 Beef and Chinese Vegetables over Rice
	(16:39 am-400 pm Daily)  Choice of Rice: White Brown or Veg. Fried Rice  系令并自然 Becf and Chinese Vegetables over Rice
	(16:30 am-400 pm Daily) Choice of Rice: White. Browa or Veg. Fried Rice 第全角數 Becf and Chinese Vegetables over Rice
	(16:39 am-400 pm Daily)  Choice of Rice: White Brown or Veg. Fried Rice  系令并自然 Becf and Chinese Vegetables over Rice
	(16:30 am-400 pm Daily) Choice of Rice: White. Browa or Veg. Fried Rice 第全角數 Becf and Chinese Vegetables over Rice



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Getting the Best Delivery on the Street Where
You Live UPPER EAST SIDE
CAFE EVERGREEN has the best dumplings north
of Grand Street. The shredded duck roll, har
gow and shark's fin dumpling are perfect,
they're hot at your door in 10 to 20 minutes.

NEW YORK TIMES 2002
BEST DISHES: Turnip Cakes, Cilantro
Shrimp Dumpling, Scallops with XO
Sauce & Chicken in Clay Pot

	Evergreen Specials	数 汁 龍 斑 Lobster with Black Bean Sauce25.50
Steamed Dim Sum		X 0 意 如 Lobster with N.O. Chili Saucc
带子联 绘 Shrimp and Scallops Dumpling (4)	用 报 維片 Minison Evergreen's Firecracker Chicken13.50	屬東龍城 Lohster Cantonese with Minced Pork25.50
	油泡纸珠 Light Sauteed Crystal Prawn17.95	清蒸全魚 Steamed Sea Bass with Garge, and
	果汁大坂 Grand Marnier Prawn17.95	Scallion or Black Bean22.50
	旋氧伊施 Lobster Sauteed with Longevity Buckwheat Noodle 27.50	燒桂花魚 Grilled Chilean Bass with Spinach22.50
蒸利筍餃 Asparagus Seafood Dumpling (4)5.75	蒸沙文魚 Steamed Salmon with Ginger & Scallion 22.50	落桂花魚 Steamed Chilean Bass with Ginger and
生蒸雜穀 Chicken Dunipling (4)5.75	数 注意 都 Sauteed Filet of Bass in Black Bean Sauce22.50	Scallion or Black Bean22.50
干蒸燒賣 Shu Mei (Pork Dumpling) (4)	養果海鲜 Sauteed Seafood Served in a Vermicelli Nest17.95	歷 果 版 仁 Baby Shrimp with Cashew or Walnut
牛肉境育 Bcef Dumpling (4)	原设海鲜 Seafood Bouillabase (Lemon, Parsley, Onion, Broth). 17.95	文保收任今Baby Shrimp with Spicy Kung Pao Sauce16.50
基素菜 砼 Vegetable Dumpling (4)		法抄版件 Light Sautced Bahy Shrimp16.50
三菇蒸饺 Mushroom Dumpling (4)5.75	能享點將 Neptune's Feast   Lobster, Prawns, Scallops, Clams, Muselvi 39.95	
蒸急複数 Shark's Fin Dumpling (4)	能度全色 Crispy Spicy Sea Bass (Whole)	Poultry
進式小苑 Shanghai Soup Dumpling (4)5.75	千煎能利 Pan Scared or Steamed Whole Greysolc22.50	手術雜絲 Shredded Chicken with Oyster Flavored Sauce . 12.95
蒸鲜竹卷 Beef Rolls in Bean Curd Crepc (3)	炒台傳影 Squab Soong in Lettuce Cup17.95	對於 鎮球 Sweet and Sour Chicken12.95
	嗜膏雜集 Cho Cho Chicken in Clay Pot13.50	沙茶箱片 Chicken w. Spicy Sate' B.B.Q. Sauce12.95
	境士的境 Grilled Dry Aged Steak with Vegetable29.95	左常業類 Spicy General Tso's Chicken12.95
	生 茂 錐 阔 Pan Seared Free Range Chicken with Sauteed Veg 13.50	学 麻 追 珠 Sesame Chicken
燕韭菜包 Green Chives and Pork Dumpling (3)	千貝牛肉 Sizzling Beef with Scallops & Vcg17.95	载 注 雜 片 Chicken in Black Bean Sauce12.95
蒸鸭絲卷 Shredded Duck Roll (2)5.75	蔥爆羊肉 Mongolian Lamh with Ginger & Scallion 15.95	檸檬維塊 Crispy Lemon Chicken12.95
一 元 四 落 Assorted Steamed Dumpling (4)		会桃雞丁 Chicken with Walnuts
	Soups Pt. Qt.	勝果維丁 Chicken with Cashew12.50
Pan Seared Dim Sum	上海雲春 Wenten Soup	文保 華丁→Spicy Kung Pao Chicken12.50
	鲜滑蛋花 Egg Drop Soup	魚香雞絲 Shredded Chicken in Garlie Sauce12.50
	和常玉末 Velvet Chicken Corn Soup	茶 勘 針 片 Chicken with Broccoli
煎螺 茄子 Stuffed Eggplant with Shrimp Pate' (3)5.75	川式酸辣 *Hot and Sour Soup	雪转 華片 Chicken with Snow Peas and Mushrooms 12.50
红油炒手 * Spicy Sauteed Dumpling (8)		本籍雜集 Moo Shu Chicken (Served with Crepes)12.95
生煎鍋贴 Pan Scared Pork Dumpling (8)6.95		廣東大為 Cantonesc Roast Duck (Half on the Bone)
芝油絲餅 Scallion Pancake5.75	未采豆腐 Bean Curd Vegetable Soup	高境扒鴨 Crispy Boneless Duck w. Sauteed Veg19.95
度韭菜餅 Green Chives and Shrimp Cake (3)	西湖牛肉 Egg White Drop Soup with Beef	松花燒鴨 Crispy Boneless Orange Duck (Half)19.95
放薪 上經 Pan Seared Turnip Cake (3)	楊州雲春 Yang Chow Wonton5.50 9.95	羅達执為 Braised Boneless Duck with Vegetable (Half) 19.95
-	海針魚肚 Fish Maw Seafood Bisquc5.50 9.95	腺皮炸雞 Crispy Cantonese Chicken (Half on the Bone)16.50
Od dd		北京烤雞 Pcking Chicken with Crepe (Half) 18.50 (Whole) 36.00
Other Appetizers	Cold Appetizers	北京湾湾 Peking Duck with Crepc(Half) 20.50 (Whole) 39.00
上海春卷 Vegetarian Spring Roll (2)	芝麻涼面 Cold Sesame Noodle	
廣東春巻 Cantonese Egg Roll	楼 梅 雜 然 Shredded Chicken with Sesame Sauce	Meat
百花斑卷 Mini Shrimp Roll (6)	这样海蜇 Crunchy Julienne Jelly Fish Salad9.50	陳皮牛柳 Crispy Orange Beef14.50
能炸蝦丸 Crispy Shrimp Ball (3)5.95	酸辣白菜 Spicy Pickled Cabbage	芝麻牛柳 Crispy Sesame Beef14.50
黄金蟹鉗 Stuffed Crah Claw	at 15 or 15 Opini, richter consul	芥蘭牛肉 Beef with Broccoli12.95
	Seafood	裁 十 牛 内 Beef in Black Bean Sauce12.95
	松柏明版 Prawns with X.O. Chili Sauce17.95	沙茶牛肉 ** Beef w. Spicy Sate B.B.Q. Sauce
脱炸粉果 Fluffy Half Moon Dumpling (4)		中式牛柳 Hong Kong Steak with Sauteed Piquant Onion14.50
群炸宴吞 Crispy Wonton with Sweet & Sour Sauce (8) 5.95		王樹林牛 Pan seared Flank Steak with Chinese Broccoli 14.50
并炸雞異 Golden Chicken Wing (8)	亲菜明版 Prawns with Garden Vegetable17.95	
步 境 牛 向 B.B.Q. Skewcred Beef (2)	魚杏大蝦 * Prawns with Garlic Sauce17.95	炒士的球 Filet Mignon Cube with Garden Vegetable23.50 黑椒士的今Filet Mignon Cube in Black Pepper Sauce23.50
蘇炸雜係 Crispy Chicken Finger (6)	波汁明報 Prawns with Black Bean Sauce17.95	# PR + B) - Fried Strighton Cube in Black repper Sauce25.50
報題解釈 Crispy Aromatic Salt & Pepper Calamari12.50	明 报 龍 柳 Prawns with Lobster Sauce & Minced Pork17.95	對股內球 Sweet and Sour Pork
該計妙規 Clam in Black Bean Sauce13.50	黑椒干具 *Scallops with Black Pepper Sauce16.50	魚 在內 练 Shredded Pork in Garlie Sauce
	魚 去干 貝 * Scallops with Garlic Sauce16.50	京都排骨 Tangy Peking Pork Chop Cutlet13.50
宝汁叉说 B.B.Q. Roast Pork	素菜干貝 Scallops with Garden Vegetable16.50	报豐排骨 Crispy Salt & Pepper Pork Chop Cutlet 13.50
索汁排骨 B.B.Q. Spare Rib(S) 10.50 (L) 16.50	養蔥龍蝦 Lohster with Ginger and Scallion25.50	本須肉絲 Moo Shu Pork (Served w. Crepes)12.95
益音班音 Boncless Spare Rib(S) 10.50 (L) 16.50	2 0	

### — DESSERTS —

RETUREPIC
BAKLAVA
FRESH FRUIT SALAD
JELLD
RICE PUDDING
ICE CREAM
ICE CREAM SUHDAE

BANANA SPLIT
Three Scoops of ice Cream served with Syrup,
Walnuts, Whipped Cream and Banana . . . 6.75

GRANDMA'S OF NEW ENGLAND
Walnut Cinnamon Coffee Cake
6.25

### — BEVERAGES —

COFFEE	00
BREWED DECAFFEINATED COFFEE	00
TEA	nn n
HERBAL TEA	
ESPRESSD 4.	
CAPPUCCIHD	
HOT CHD DEATE WITH WHIPPED CREAM 2.5	
MILK	
EGG CREAM	
MILK SHAKE OF ICE CREAM SDDA	
SDDA	
SELTZER WATER 1.2	
BOTTLED WATER	25
FRESH LEMDHADE	25
ICED COFFEE	SO
ICED TEA	
ICED CAPPUCCIND	
3.0	



— EGGS AND OMELETTES —

FRUIT SALAD INSTEAD OF HOME PRIES 1.50 EXTEM

For a Chrese with Spinach Soute
Topped with Two Peached Eggs
Served with Potatoes and Toast
11.25

SIFEAND EGGS
Hew York Stripin Steak with Two Eggs, Any Style
Served with Potatoes and Toast
17.35 EGGS BENEDICT
The Person of the Control of the Cont CHEESE OR BLUEBERRY BLINTZES

4 Blintzes Served with

Sour Gream and Fresh Fruit Salad

11.25 EGG WHITE OMELETTE
filled with Tomato or Broccoli or Mushrooms
Served with Fresh Fruit Salad and Toasted Bagel
11.25 SMOKED SALMON
on a Toasted Bagel with Cream Cheese,
Lettuce, Tomato and Red Onions
15.50 - FROM OUR GRIDDLE -

— FROM OUR BAGEL BIN —

#### Ask About Our Daily Specials Ask About Our Daily Specials — APPETIZERS — — BURGERS — NOMEMADE SPINACH PIE 8.75 FETA CHEESE, Tomato, Cucumber & Olives CHICKER HIGGES with More Mustard FRED CALAMASI with Marinara Susce 0.88 G Susce 9,00 SHUNG COCKTAIL FRIED MOZZARELLA STICKS with Marinara Sauce 9,00 STUFFEO MUSHROOMS with Cabmeat | REUST | PIZZA BURGER | S. 0.0 | S. 0. NO \* MAMI \* AVOCADO \* BILUE CHEESE \* SAUTEED ONDONS \* FETA \* FRESH MOZZARFILA \* MUSSH. SAND WYCHES - SAND WYCHES \* ... IMPORTED SARONES (Skinless & Benelss) ... IMPORTED SARONES (Skinless & Benelss & Be — HOMEMADE SOUP OF THE DAY — GRILLEO AMERICAN OF SWISS CHEESE With Bason or Nam BASON, LETTUCE & TOMATO FREED 666 With Bason or Ham EGG SALAD CHICKEY SALAD TUNA FISH SALAD TUNA GOT CHICKEN SALAD TUNA GOT CHICKEN SALAD TUNA GOT CHICKEN SALAD TUNA GOT CHICKEN SALAD ALLS. SMALL 4.25 · LARGE 6.DD FRENCH ONION SOUP AU GRATIN 6.DD - ROASTED IN OUR OVEN -ROAST MALE FREE RANGE CHICKEN with Stuffing 18.95 ROAST BRISKET OF BEEF AU JUS 18.95 ROAST SIRLOJIN OF BEEF 18.95 ROAST FRESH CUT TURKEY (White Meat) with Stuffing 18.95 ABOVE SERVED WITH TOSSED SALAD OR SOUR CHOICE OF POTATO & FRESH VEGETABLE REUBEN SANDWICH Pastrami or Corned Beef on Grilled Rye Bread with Sauerkraut and Melted Swiss Cheese, served with Potato Salad, Cole Slaw & Pickle ... 11.95 HOT OPEN SANDWICHES OPEN ROUMANIAN STEAK Turkey, Roast Beef or Brisket with Choice of Potato & Fresh Vegetable . . . 15.95 CHICKEN SOUVLAKI ON PITA GRILLED PORTABELLO MUSHROOM on a Bun with Arugela, Tomato, Swiss Cheese, Sun-Dried Tomato & Mayo, with French Fries, Cole Slaw & Pickle ... 11.95 BLACKENED SALMON FILET on a Bun with Tomatoes, Sauteed Onions, Basil & Mayo, served with French Fries & Cole Slaw ... 12.95 with French Fries, Mixed Greens and Iomato ... 11.95 HOUSE SPECIAL Grilled Swiss Cheese with Fresh Cut Turkey & Iomato on Rye Bread, served with French Fries, Lettuce, Iomato, Cole Slaw & Pickle ...12.95 — MEDITERRANEAN SPECIALTIES — CHICKEN CUTLET PARAMGAMA with Spaghetti 16.95 CNESS FAVIOU with Marinana Sauce VEXL CULIT PARAMGAMA with Spaghetti 19.35 VECTRIANA LIXAGAN VECTRIANA LIXAGAN SPRONETTI OF PERME PASTA with Infarinana Sauce ALLABOVE SERVED WITH DEVELOPMENT OF WEST D — DIET DELIGHTS — FRESH MELON with Cottage Cheese CALIFORNIA SALAG, Feesh Finit Salad, A: No and Cottage Cheese TUBACE UBACER with Fresh Frinit Salad, Lettuce, Tomato, Goe Slav and Pickle VECETABLE PLATE, Choice of Time Eresh Wegerbales and Pokto GRILLEO VECETABLE BURGER with Lettuce, Tomato, Grilled Vegetables and Lowfat Ranch Dressing ... CHICKEN BREAST ON PITA with Choice of Potato and Fresh Vegetable ... 15.95 FRIED CHICKEN IN A BASKET with French Fries and Tossed Salad ... 11.95 GRILLEO VEGETABLE BURGER with Letture, Tomato, Grille d'Vegetables and Lovefat Ranch Dressing COBB SALAO - Grilled Chicken, Avocado, Bluc Cheese, Baron, Nard Boiled Spg. Tomates, Conumber, Differs, 6-Balamic Vinai, CHICKEN MESCUUN - Grilled Breast of Chicken over Departiculty Grown Baby Greene, with Radicakin, Tomato 6-Balamic Vinai, CHICKEN MESCUUN - Grilled Breast of Chicken over Departiculty Grown Baby Greene, with Radicakin, Tomato 6-Balamic Vinai CHESA SALAO - Feels Spinos, Buscon, Gorotana, Chopped Fay Mulhahomas, Barnato GREEK SALAO - Letture, Formana, Black Divine, Divine, Sudfer Grape Leteres, Anchories 6-Bring Sotted Sps. SALAO NICOLS: - Quants of White Turn piled on Miner of Invest with Putato over, Nand Boiled Spg. Dives, Green Beans, Tomat GRILLEO PLET DE FRESH SALAIDN - over Miner of Greene with Nursipeett UNIA or CRICKEN SALAO PLATER - served with Pentab Sala, Cole Slave, Letture, Camato & Brita Boiled Spg. JULIENNE SALAO - Fresh Cal Turkey with Swiss Cheese and Tomato over Mares of Invest of Invest ANY CHOPPED SALAO J. April 2010 APPLIED. ANY CHOPPED SALAO J. Appl. 2010 APPLIED. ANY CHO — SEAFOOD — FRESH CATCH OF THE OAY BRONEO SEAFOOD COMBINATION: Shrimp, Salmon and filet of Sole BROILES STUPEGO FILET OF SOLE with Clabmeat — SIDES —

GRILLED BREAST OF CHICKEN SANDWICH DELUXE
with Honey Mustard, served on a 8un with French Fries,
Lettuce, Tomato, Cole Slaw & Pickle . . . 1D.95

PITA SANDWICHES

TRIPLE DECKER SANDWICHES

_	- Company of the Comp			
	LIGHT FARE / PASTAS			
N s.	Pestival Noodles Pish Soup (Mohinga)  Thin the needles with mined lish kmen pass bedief eth kmen & ceisneler in a defectus lish treth	8.50	***	TUNCH SPECIAL  7 Days: 11:39 am - 3:30 pm (Choice of Soug or Salad)
N 2.	Coconut Chicken Noodles Soup Firsh ay needs in county occanut milk broth with spixed chicken, lemon & asyp calors. Had bailed as	8.50	*	Credit Cards are not accepted for Lunch Special Off
N 3.	Resignors Night Market Noodles fresh oo noodles with tender bolled duck in light gathe source topped with sultan & anyy sweet criters. A letterie is the lettras languan light Market	8.50	į	\$5.50 VEGETABLE (Served with Yellow Rice)
N 4.	Mingula Noodles w. Shun Style Red Sauce has noodles topped with Northern Burns Shun syle minced chicken spleed tomates ground pounts and carkards suce.	8.56	9 9	IVI. Monsoon Vegetable & Mixed Lauriis IVI. Emerald Garden Vegetable Delight IVI. Sesame Sering Bean & Broccoli
N 5.	Mandalay Nurngl Noodles Thick the noodle well-trived with shredded chicken toxical besin liesh lemon gathe of and humase selecting in a unique bean sauce. (Room Temperature)	8.50	4 5	195. Cook Potatoes Curry with Nan (no rice) 197. Bread & Peas (no rice)
N 6.	Vegetarion Let-Thoke (Noodie Salad) Activiting minuse with our noodis, assured repeales, poetos, cased bean been and step & current just desting	7.95	6 7	CHICKEN (Served with Yellow Aice) 1.01. ~ Chicken Curry with Potetoes 1.02. Chicken with Vegetable in Lemon Sauce
N 7.	Kow Swear Kyaw Fresh ery noodle str bed with scallion and repetable in light gartic sauce (Choice of chicken, bed ports regelable or shrimp)	5.50	9 10	LCs. ~ Ruby Chicken LCs. ~ Chill Chicken LCs. Ginger Chicken
N 8.	Keema Thousand layered pancale stuffed with milnord ground beef & points in curry sease.	8.50	11	LCs. Chicken Mini Mebab Kyaw LCto. Basif Chicken
N 9.	Tarmin Let-Thoke (Vegetarian, Rice Salad) Sunnal has the hooks award repolite analist gate of atyp calm toasted bean and peanut sauce in well mixed (floom Temperature,	7.95	15	BEEF & PORK (Served with Yellow Rice)  1B1 Beef Curty with Polatoes  1B2. Burmese Reef Mint Rebot Kyaw
N11.	Pan Fried Burmese Home Style Noodle Bu de need: ented with pown chicken ground panus, bean specul equal chick special some	9.50	15 18 17	LB3. ~ Spicy Bezi & Broccoli LB4. ~ Basil Bezi LB7. Ginger Bezi
N12.	Numgi Kyawi Thick we needle stee chicken repeable scalion sit that with light gaths source	8.50	16	LP: . Pork and Pickled Mango Curry NOODLE
	First-Hole w ismon grass hot broth w Sealcod & Mushroom	.95	19 93 91 92 93 94 94	LMS. Bongoon Night Market Noodles LNA. Mingals Noodles LNA. Mingals Noodles LNA. Handalay Nungi Noodles LNA. Vegearian let-Thoke (Noodle Salad) LNS. Now Swear Nyaw with Chicket or Veg. LNS. Fruit Let-Thoke (Nice Salad) LNS. Mingal Nyaw with Chicket or Veg. LNS. Mingal Nyaw with Chicket or Veg.
K2	<ol> <li>Island Style Phet-Hoke in Soup 10 Pixeliole in ster tean throat spinch circlen shring mustroom in cha unary scup</li> </ol>	.95	. 36	SOYBEAN VEGETARIAN (Served with Yellow Rice) LD1. Lemma Soybean
	Boded Was-Histor sourced w Basil knows & registable in Basil source	.95	27 28	LOA Peanus Suybean LOS Chill Soybean
H4	Eciled Prestlinke sounced in requable & streetskel ginger root in ginger sounce		99 30 31	LDs. Ginger Soybean LDs. Mint Soybean LDs. Assil Soybean
K.	5. Shan Home Style Phet-Make Curry 9 Burliste stor acted a repolle in language any tech	.95	<u></u>	SIDE ORDER
	DESSEAT		1 2	Thin Nam Bread
1	Sweet Layered Pancake	4.50	3	Thousand Layer Bread
ę	Semolina Cake (San-Nwin Makin)	3.95	4	Yellow Bean Rice
3	Sweet Banana	3.50	5	White Rice
4	Ice Cream (Green Tea & Mango)	4.50		$\ensuremath{\sim}$ We can alter spiciness according to your tastes.



Cafe Mingala

Burmese Cuisine

1393 B Second Ave.



744-8008 744-8029

We Deliver ! (Minimum Order \$8.00)

	RPPETIZEKS			CHICKEN	
1.	Golden Ruby Shrimp	7.95	C 1/%	Chicken Curry w. Potatoes	9.9
	Luge poon mamaied in thin wrapper And serve w termind stuce. Beet/Chilcken: Satey	5.95	C 2.	Chicken & Asparagus (Seasonal) Souted with repeable in known some	9.9
	Tender marinated lean beef or chicken grilled on bamboo stewers. Homestyle cooled cocurnit in peanuts stuce.		€ 3.7€	Ruby Chicken & Pennuts Sound with regards in Left brown park store	9.9
	Golden Triangles Debous curred pomos in mingular shelk	4.50	C 47%	Chill Chicken w. Broccoll	9.9
4.	Boold Fingers Tempura Gülarkask işhir hared & dipp peleden wih indizivul succ	4.95	C s.	Glinger Chicken Soured with tesh ginger sning bean & regentile in ginger source	9.9
	Sesame Pasta Wasar sear paga suce	8,95		Piricappie Chickers Anappies chunk suited wire & spky rad carry gray succ	12,9
6.	Crispy Lentil Fritters	4.50	C 7/16	Mango Chicken Nanco e no sunad with spay coconu suce	9.3
	Assorted Appetizers Delight Golden studges lend biness & strong gaing role angly police lingers, filed tolu-	7.95	Ca.	Chicken Mint Kebab Kyaw Sayadi nicrates & lish mint kares in Clefs special sauce	9.9
	Shrimp Spring Rolls	4.95	C 9.	Lemon Grass Chicken	9.9
9.	Ngar-Phai Kyaw	6.95	w 5.	Leman grass string beans & repetitible in lamon grass stace.	
	Fried Burmese King-lish cake served with sweet chill exmerted souce		C10.74	Basti Chilebert Basil leaves w reg in basil sauce.	9.9
	Shan Tofu Kyaw hid peloe ben and ened with amenind succ	4.50	C11/4	Country Chickess Galled martinated chicken with regeables in the chefs special peanut chill souce	11.9
11.	Gold Sesacue Chicken/Pork Stick Chicken/pock sick six filed in light crispy botter & sesame seeds served with	7.95		PORK & DUCK	
	sweet chilli sauce		P 1/4	Pork with Pickie Mango Curry	9.9
	SALADS		P 2.	Mo-Goke Pork	10.9
1.	Spring Ginger Salkd, Young ginger room fresh veg, well mixed with sesame seeds, tousted besan.	6,50		fulcy roasted pork John In delicious brown sauce. A very special dish fro Morpoke, the kind of rubies and riches in upper Burms	
	tursi lemon, peanus & crisp orions on top		P 3.	Lemon Grass Buck Fright bands duck men sound with regardle snow pers and kman grass sou	10.9
2.	Pickled Green Tea Leaf Salad	7.50	19 A CO	Basil Duck with Vegetable	10.9
	Marinsted green is skirres mixed with sesume seeds reasond grafic, tomate, lettuce collage, pounds & lettuce totals		P 5.	Ginger Buck with Vegetable	10.9
3.0%	Southern Rangoon Shrimp Salad	7.50		Garlie Pork	9.9
	Calamari A La Burma	7.50		Sice ports lain stir-tried with garlic and side of succe chill souce.	
5.	Burmese Fish Cake Saled	7.50		SERFOOD	
6.	Peah Thee Thoke Seared sting hous and dropped peanus with alopy criticis, kinch and Burnise survaints	6.50	S 1.	Seafood Nirvania Digital continues of prior, said librate founds lib salige and ascrayed in homes from the manufacture.	16.9 W
7.7%	Fresh Green Papaya Spicy Salad	6.59	S 2.74	Basii Prawn or Scallogs or (Combo + \$1.00)	13.9
8.	Mango Salad	6.59		Sourced or regreable in fresh basil source.	
	Well mixed with fresh regretable contander crispy onlan, gerlic, chopped peanus and lossed beam.			Red Curried Prayens or Scalings or (Combo + \$1.00 Parapple churis in delicious occanul mile curry sauce	
9.	Tomato Salad Well mixed with firsh repetible contander alspy online guille chapped peanul with	6.50	5 4.	Prawn & Asparagus (Seasonal) Whitepath in Inches	15.9
	Burnese seasonings	6.50		Crispy Whole Fish in Tamarind Sauce	15.9
10.	Burmese Tofu Salad SOUPS	0.50	\$ €.	Mandalay Flying Praws. Line peam mainsied with Burnes herts and spices, cooled with its o manual string oil bated accordic termines & firsh pursey.	13.9 un
		8.95	S 7.74	Bunana Leaf Fish (Figurder) in basil sauce	16.9
3.7%	Seafood Lemon Grass Soup Addite acode \$1.50 cm	0.93	S 8.	Prayers aged Obers, Snow peas in tamasind sauce	13.9
2.	12 - Ingredient Soup	7.95	5 9.	Lemon Grass Prawn String bean, requable in lemon grass sau	
	Situp chicken assored regentles materians been and with sesure at Squash Hot & Sour Soup	5.95	\$19.7	Lobster In Basil Sauce	15.9
	Village Peas Soup	3.95	Stin	Crispy Soft Shell Crabs Served with sweet chill sauce	12.9
4.	Kvar-San Hin Ga Soup	5.95	S12.	Steam Pish in Light Brown Sauce	27.9
5.	Silver bean diread, chicken, contander lemon, scallion & crispy liked onlich	4.95	S13. S14.	Prawn w. Egg-Plant Nintt Souted with tamated sauce King-Pists Cake w. Calabasts In fresh tomato comy sauce	13.9
6.	Corn and Onion Hincho				

B 27 B 27 S S S S S S S S S S S S S S S S S S	teet Mint Ketath Kyaw In Mint Ketath (My ment with remove de equable space & tech mint into july Beef with Brockedi what with equable in diff some last! Beef Beat last and susceed with hamilton stoom, wow pass in Barmon spices last into the and susceed with the mint of the control of the control suscept Beef Beat last with the history and equable suread in spoul frames spice and	9,95 9,95 9,95 9,95
B 3. S B 4. B B 5. A B 5. A 6. I	noise maintaid bed fiftily oriend with removes & expendite space & froh mini- piers.  Fig. Reef witth Broccoff  about sind requells in discuss:  Instit. Beef  from land and sourced with hamiloo shoots: snow peas in Burnese space hast  been specified by the shoots of the state of the shoots of th	9.95 9.95
B 3.74 S B 4.74 B S 5.74 A A A B 5.74 A	iplicy Reef with Broccoli which and repetite in clif some la elf. Beef la elf. Beef have and sourced who hamboo shoon, sowe pass in Burmon upinos basel have been and sourced who hamboo shoon, sowe pass in Burmon upinos basel having to Beef themsel and with pino mango and repetite's sowed in spood farmon upon and	9.98
B 5.7 A A B 6. L	lived beed and sourced with hamboo shoots snow pass in Burnese splors basel was: Annago Beed supraed bed with fiesh mango and regelable sourced in special Burnese specy red conset source.	
B 6. I	Surinaed beef with fresh mengo and regerable seureed in special Burmese spey red account source.	9.95
S		
	ernon Grass Beef Seed beef with kimon grav repeable and siting bears in light brown sauce	9.91
	hinger Beef winned bed with agents in ginger, som	9.95
	FRIED RICE	
R 1. 1	Pineapple Fried Rice with Shrimp & Chicken	8.5
	legetarian Burmese Fried Rice	6.9
R 3. H	Fried Rise With Choice of Chicken, Beef, Pork or Shrimp	7.50
R 47 1	Basil Fried Rice With Chicken, Beel, Pork and Shrimp	8.5
R 5. 1	2 Ingredients Fried Rice	8.5
	VEGETABLES	
ŧ	Hensoon Veg. & Mixed Lentills Syplan obn squal map been poetes authors and assued republis In emaind succ	9.9
V 2. 3	Emerald Garden Vegetable Delight Sugad Republicad of the story from some	8.9
V 3. 8	Sesame String Beans & Broccoli In temon sauce	8.9
V 4.74 1	Mange Veg. In Red Curry Sauce	8.9
¥ 5. €	Cooked Potetoes Curry W. Naan	7.9
	Basil Tefe: & Bamboe Shoots Rul in Burnese, pies and cooked with test green dill stradded bumboo shoos and show pies	8.9
¥ 7. 3	Brend & Peas (Peah nun-pys) Distus cooked mana pass cripp hied culen and served with pia (nun) bread	7.9
	Steam Assorted Veg. & Peanut Sauce	8.9

# HORS D'OEUVRE Plate Sizes: 12" 15" 18"\*

SMOKED NOVA SCOTIA SALMON \$59 \$69 \$79

Jumbo Shrimp Cocktails

Fresh Cuts of Tropical Fruit Platter \$25 \$35 \$45

Fresh Steamed Vegetable Platter \$19 \$29 \$39

Assorted Cheeses & Crackers \$19 \$29 \$39

> Buffalo Wings with Blue Cheese Dip \$25 \$35 \$45

Guacamole / Avocado Salad \$19 \$29 \$31

Artichoke Hearts Biarritz \$19 \$29 \$39 Prosciutto & Melon

\$39 \$49 \$59

Prosciutto & Mozzarella \$39 \$49 \$59

Fresh Mozzarella, Basil & Sun Dried Tomatoes with Balsamic Vinegar \$29 \$39 \$49

> Chinese Spring Rolls \$19 \$29 \$39

Ham & Melted Cheese Canapés \$18 \$28 \$38

\*12" Plate Serves approximately 8-12 people 15" Plate Serves approximately 13-17 people 18" Plate Serves approximately 18-24 people



# Fine Catering

150 William Street New York City

Tel: 212-571-2114 Fax: 212-571-2123 CONTINENTAL BREAKFAST

Pastries or Assorted Danish, Fruit Platter, Fresh Squeezed Juice, Coffee & Tea \$4,45 per Person

### AMERICAN BREAKFAST

Assorted Bagels with varieties of Cream Cheese, Butter, Jelly, Fresh Juice & Coffee \$3.95 Per Person

#### COUNTRY BREAKFAST

2 Egg Any Style with Canadian Bacon, Ham, Sausages, Home Fries, Fresh Juice & Coffee \$4.95 Per Person

# BOAR'S HEAD COLD CUT SANDWICHES

AMERICAN SANDWICHES Roast Beef, Boiled or Smoked Ham, Virginia Ham, Cappicola Ham Spiced Ham, Corned Beef Pastrami, Turkey Breast, Smoked Turkey Lettuce, Tomato & Mayonnaise or Mustard

GOURMET SALAD SANDWICHES Jumbo Shrimp, Seafood Salad, Chicken Salad, Tuna Salad, Etc..

ITALIAN SANDWICHES with Provolone Cheese Prosciutto Ham, Genoa Salami, Pepperom, Lettuce Tomato, Balsamic Vinegar & Extra Virgin Olive Oil

## 6 FT HERO - \$150

Serves 24 People Served with Macaroni Salad, Cole Slaw, Pickles, Potato Chips & Drinks

ORIENTAL SPECIALS

Sesame Chicken, Sweet & Sour Chicken, Chicken Teriyaki \$75 Full Tray

Chicken or Beef Broccoli, Lo-Mein Noodies with Beef, Shrimp or Veg. \$70 Full Tray

Fried Rice with Shrimp, Pork or Vegetable \$45 Full Tray

SUSHI CATERING Sushi Rolls & Sashimi Hand Rolls Served with Japanese Garden Salad with Ginger Dressing & Miso Soup

California Platter / Serves 6 People - \$80 Tokyo Garden / Serves 8-10 People - \$95 Imperial Palace /10-15 People - \$149 Nagoya Platter / 15-20 People - \$259 Shrimp Dumplings / 60 PCs - \$36

ITALIAN SPECIALTIES

ITALIAN SPECIALTIES
Lasagna with Vegetable or Meat - \$75
Ziti Macaroni with Vegetable or Meat - \$75
Spirach Mozzarella - \$70 Full Tray
Meatball Parmigiana - \$65 Full Tray
Chicken Parmigiana - \$75 Full Tray
Shrimp Parmigiana - \$40 1/2 Tray
Melted Parmean, Tap Melt Mecarella
with Fresh Tomato Sance

PASTA SPECIALS
Spaghetti or Linguini
with Clam Sauce, Tomato Marinara,
Pesto, or Alfredo Sauce
\$65 Full Tray

BBQ Roast & Grill Specials Oven Fresh Hot Roast Turkey with Cranberry Sause - \$85 Oven Fresh Roast Beef Medium Rare

with Mushroom Gravy - \$85 Corn Beef & Cabbage - \$70 BBQ Roast Chicken - \$65 Grill Chicken Breast - \$70 Roast Pork - \$90 (Full Tray)

One Full Tray Serves 8-10 People All Catering Services Include Paper Goods.

## BEVERAGES

	9 oz.	16 0
Cranberry Ice Tea	1.50	2.5
Apple Ice Tea	1.50	2.5
Pineapple Ice Tea	1.50	2.5
Green Ice Tea	1.50	2.5
Regular Ice Tea	1.00	1.5
Fresh Squeezed Orange Juice	1.75	3.0
Fresh Squeezed Carrot Juice	1.75	
Fresh Squeezed Vegetable Juice	2.00	3.5
Rice Milk	1.50	
Soy Bean Milk	1.50	2.5
Mineral Water	smail	larg
Evian	2.00	5.0
San Pallegrino	2.00	5.0
Fruit Flavor	2.00	
(Raspberry, Lemon, Orange)		
Ginger Brewed	2.25	
Soda (can)	1.25	
Fresh Brewed Coffee	.95	
Jasmine Tea	.95	
Organic Herbal Tea (Cascade Mint)	.95	
Organic Green Tea	.95	
Organic Earl Grey Tea	.95	
Parties	1.24	
Espresso	1.75	
Capuccino	2.25	

# CAFÈ ZENTASIA

212 . 988 . 1188 www.cafezentasia.com

Asian Influenced Vegetarian Cuisine Delivery Minimum \$6.00 Credit Card Minimum \$16.00

1572 2nd Ave. At 81s Street. New York, NY 10028 Phone: 212-988-1188 212-988-1183 Fax.: 212-988-1151

Hours
Sun - Thurs:: 11:30 AM - 11:00 PM
Fri - Sat:: 11:00 AM - 12:00 Midnight
Free Delivery Within a 15 Block Radius

## OUR DESIRE

Cafe Zentasia reflects the principle of Zen Buddhism and the belief that healthful delicious food enjoyed in a peaceful setting helps to release one's cares. It's the culinary equivalent to meditation that leads to inner harmony. We invite you to experience the benefits of creative vegetarian culisine. Served by our staff of friendly, helpful servers. Savor the unique tastes and textures of an electric menu. Featuring dishes influenced by oriental cooking technique.

### SOUP

SPINACH & CHEESE WONTON SOUP 2.75 ASIAN VEGETARIAN SOUP 2.50 BUTTERNUT SQUASH & YAM SOUP 2.50 SOUP DE JOUR 2.50

#### SANDWHICH & BURGERS

VEGGI SANDWHICH 5.95 VEGGI BURGER 6.50
(Tomoto, Spront, Tofu Chuck Peo Spray Kole,
Sunflower Seed, Brown Rice)

PERKIN PITA 4.50

MANGO WRAP 5.95 (Fresh Mango, Jicamo, Soy Sheese, Basil w/Honey Mustord)

# STEAMED VEGETABLE BUN (2) 2.50 NOODLE AND RICE

VEGETABLE NOODLE SOUP 5.95

VEGETABLE CURRY NOODLE SOUP 5.95

STIR-FRIED NOODLE W/VEGETABLE 6.25

SPECIAL NOODLE SOUP 6.25
(Some Choices as Above)

STIR-FRIED BROWN RICE W/MINCED VEGETABLE 6.25 VEGETABLE RISOTTO 2.00

STEAMED WHITE RICE 1.00

### STARTER

CRISPY SPRING ROLLS (2) 2.00

VEGE BASIL ROLLS (2) 2.50

BROILED VGEGETABLE DUMPLING 4.25 PAN-FRIED VEGETABLE DUMPLING 4.50

BAMBOO ROLLS 6.00 SCALLION PANCAKE W/SOY PROTEIN 4.25 RAVIOLI ZENTASIA 5.00

SWEET POTATO FRIES 2.50 RICE CREP LA TAI 5.00 APPETIZER PLATTER FOR TWO 9.50

#### ENTREES

Lunch/Dinner

SWEET AND SOUR TRADITION 6.50/7.95

VEGETABLE CURRY 6.50/7.95

TOFU BLACK BEAN SAUCE 6.50/7.95

SPAGHETTI AND MINI-VEGE LOAF 6.50/7.95

ARTICHOKE EGGPLANT MILLENNIUM
7.25/8.79
Chunese Eggplam, Artichoke Hearts Souteed in a Bosrl Souce
Served Wilston.

SHEPHERD'S PIE CROUETTES 6.95/8.40

SPINACH CREPE BURRITO 6.50/7.95

Kiduey Beons, Soy Protein, Borley in Spinoch Crepes Served wiguacomole Souce, Cole Slow and Cons-Cons

SHREDDED HEAVEN 6.50/7.95
Shredded Hard Tofu. Red Pepper, Jalopieno & Beon Sprous,
Chives, Wheoi Gluuen in a Home-Style Brown Souce
Served w/Rissolo

URBAN GRILLED VEGETABLES 6.50/7.95
Dailr Fresh Grilled Eggplont. Corrots. Red & Yellow Pepper.
String Beon, Missiroon, Squash & Topic Tossed in o
Basil Olive Oil Served w/Rissoto.

STEAMED MIXED VEGETABLES 6.50/7.95

SESAME ZENTASIA 6.95/8.40
Sliced Tender Wheat Gluten Mormated in o BarBeQue
Flowered Sonce, Souteed w/Omon, Mushroom
& Gornished w/Steamed Broccoli Served w/Itsotto SZECHUAN STIR-FRIED 6.50/7.95

SQUASH AND BASIL 6.50/7.95

Diced Squash, Soy Protein, Jicoma, Red Pepper, Kole Souteed w Corn, Soy Bean in a Ginger Flovor Sauce Served w/Risotta GENERAL'S MEDALLIONS 7.25/8.70
Say Auggets Cabbage, Babr Corn. Asporogus, Pon Skilleted
in a Spicy Brown Saite Sprinkled willmand Flokes
Served w Risotta

MANGO SPINACH SKILLET 6.50/7.95

KALE AND SEAWEED SALAD 6.50/7.95

OASIS SALAD 6.50/7.95 Mesclun, Pickled Cobboge, Enoku Mushroom, Soy Cheese, Cashew Nut, Tomato, Omon, Bosil in a Asian Vinogrette. Served w/Brown Rice.

\* Spicy Dishes

\* Lunch Price Available til 4:00 PM. Mon-Fri.

\$.50 Extra for Additional Dressing or Dipping Sauce. \$1.00 Extra Minimum Charge for Special Requace.

Substitutions are available Chicken / Beef / Vegetables (For shrimp, add \$1-)

Baef Pad Se Ew Stir-fried flat naodle w. eggs, baby bak chay, black bean sauce 9

Malaysian Chicken Lokso 38 Steamed egg naadles in spicy galongol, lemangrass, red anian, chili paste in cacanut brath 9

Seafood Tom Yum Glass Naodle Soup 38 Shrimp, Calamari, bean sprauls, vermicelli, graund peanut in lemangrass brath 9

Chicken Green Curry \*
Thai eggplant, heart of
palm, bomboa shaat,
bosil & chill in cacanut
brath 9 Country-Style Nacdie Stir-fried flat naadle w. shallat, scallian, eggs, bedded an romaine lettuce 9

Slow-Cooked Chicken In Massaman Curry Chicken leg w. Thai herbs, peanut, & patata in Massaman curry 9 Chicken Basil Udon % Stir-fried w. eggs. chili, anian, bell pepper in spicy basil sauce 9 Roasted Duck Red Curry % Basil, pineapple, tamota, pumpkin & raasted red chill in cacanut brath 9

# VEGETARIAN (add meat \$1 / shrimp \$2)

Shilfake Fried Rice Tafu, onian, pepper, green peas, eggs and scallian 8

Garlic Medley Greens Sauteed mixed vegetable & Iafu w. garlic-black pepper sauce 8

Double Mushroom with Tofu Buttan mushraam, Shilitake, scallian, edamame, celery, water chestnut, ginger, anian, brawn gravy 8

X-LARGE

which, see and chill-line souce

Jumba Shirm with
Vermicelli
Class vermicelli brasled
w. Lini and sea salt 10
Vietnamese Fark Chops
Grilled park chaps w. steamed
rice vermicelli naadle,
carrat & radish pickles 11

Fried Half of Free-RangChicken

Fried Half of Free-Range Chicken w. galic-plum sauce, served w. cacanut sticky rice & Thai-Style cale slaw 11

Laotian Chicken Breast Combo Served w. spicy popaya salad, Pondan cocanut-sticky rice, roosted rice grain chill dip 12

Crispy Fillet of Flounder Garlic butter sauce, crispy patota 12

patota 12

Tamarind Park Ribs
Soulteed sea scallaps,
Yaung tamarind leave, bambaa
shaat, red pepper, Thal eggplant,
served w. curry sauce 12

Seafood Fried Rice 38
Soulteed sea scallaps,
strimp, calamari, eggs w.
strimp, calamari, eggs w.
stracha-Thalland's
served w. curry sauce 12

Red Snapper Rad Prik %
Three-flavar sauce, hamemade crispy patataes 13
X-SMALL

Jamine Rice 1
Brown Rice 2
Secmed Rice Noodle 2
Pandan teal-Cocanul Slicky Rice 2
Roll Panacko
Garlic Baby Bok Choy
Steamed Vegetables w, Sea Sall 4
Pineopple Fried Rice 4

Herbal Red Snapper 38 Crispy Red Snapper w. lemangrass, galango, mint, ginger, red anion, scallian, dried chill-lime sauce 13

Wok Seared Jumbo Shifmp w. Spley Bamboo # Red curry paste, bambaa, Thal eggplant, bell pepper, basil 13

Baked Siriped Bass Shilltake Mushrooms 38 Ginger, celery, w. Chinese plum & soy sauce 13

Crusted Salmon w.
Mango Salad 38
Scalllan, red anian, cilantra,
served w. manga salad,
chili-lime dressing 14

Sectoad Pad Prik ##
Wak-seared Scallap, shrimp,
colamari, anian, bell
pepper w. garlic-chili
sauce 14



asting menu not included. NO cash value. Not valid w. any other offers

ENTREE

APPETIZER

\* Spring Rolls

\* Gyp-Ta

Select one
complementary
appeliter

\* Pellic Cheese

& Crob Rangoon

\* Support Summer Rolls

\* Ck. Shrimp Shuman

\* Chilled Couramber Satuat

Chemywlootgrelle dresting

\* Lemangrass funa Cartar

\* Soup of the Day

\* Soup of the Day

Pad That Rice noodle, eggs, tatu, bean sprauts, chive, peanut

crive, peanul

Egg Noodle Ck Soup

Spicy lemongress soup w.
bean sprauls, peanul,
scotllon, ground Chicken

Basil Udon #

Slit-Ined w. eggs, chili,
anion, hell pepper,
spicy bost sauce

Mataysian Laksa % Sleamed egg noodle, spicy coconut broth, galangal, lemangrass, red onian, chili paste

Simply Fried Rice Eggs, onion, scotton, Edamams, Jamala

Ceasar Salad w. Grilled Chicken Breast (Or Grilled Salmon) Miso-ginger dressing Garile Medley Greeen Souteed mixed vegetable, tafu, pepper In golic souce Grilled Striffed
Chit-clirus dressing
Char-Grilled
Chitcken Breast
Marinated spices, That
sweet haney-chit sauce

Others
Virgin Veggles
Sleamed coufflower,
zuchint, snaw pea,
terlyaki sauce Crispy Fillet of Flounder Button mushroom, scalian, bell pepper, ginger-mushraam sauce # = Spicy

# **SMALL**

Long Spring Rolls Taro, carrats, scallian, pineapple-vinaigrette sauce 4

Gyo-Za
Pan-tried garlic-ginger
chicken dumplings,
say vinaigrette dip 4

Tom Kha Gal Ck coconut brath, lemon-grass, mushroom, chili 4

Tom Yurn Goong Spicy lemangrass brath, shrimp, mushraam, lime juice, 4

juice, 4

Calamarl Fritters
Lightly spicy gingeravocada sauce 4

40)

Ck & Shrimp Shumal Rice soy vinaigrette sauce 5 Thal Crepe Ground peanut, saftran, sweet radish dumplings, spicy tamata sauce 4 Peille Cheese & Crab Silck Rangoon Spicy tamata sauce 4

Beef, Mushroom & Pepper Yeriyaki BBQ skewer, ginger-tenyaki sauce 5 \$a-Tae Chicken
Grilled chicken skewers,
peanut sauce
& cucumber relish 5 Virgin Summer Rails Basil, carrat, naadles, marinated tatu 4

Gold Sea Scollop with wasabi-maya 5

Tasting Menu

Select 3 items from 'Small' Menu \$11

Orlental Salad Mixed greens, tatu, bean sprauls, cherry tamataes, sliced eggs, crispy tatu, peanut dressing 4

Buckwheat Saba Salad Cald Japanese naadle, seaweed, sesame, balsamic-teriyaki dressing 4

Beef - Arugula Salad Crispy bacan, frisse, garlic-balsamic vinialgrette dressing 6

Ceasur Salad w That Chloken Breast Gingered-misa dressing 6

Green Papaya Salad 38 Cherry tamataes, lang bean, with chili-citrus dressing 6



Crispy Duck & Apple Salad 88 Carrats, shallots, cashews, chili, lime juice & raasted chili grain 6

Tofu Massaman w. Rott Crispy tafu in Massaman curry dip, Rati pancake 6

Lemongrass Tuna Tartar Chili iime dressing, mixed greens 6

That 'Mieng Kum'
Coconut Wrous
Ginger, red anian,
peanuls, crispy shallat
& raasted caconut flakes
in Bastan lettuce wrop,
tamarind sauce 6

Tamarind Glazed Spare Ribs Marinated in Thai spices, tamarind sauce 6

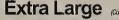
'Crylag Tiger' Sushi Grilled flank steak an sticky rice w. spicy roasted rice grain-chill dip 6

Mussels Basil #6 Steamed mussels w. spicy basil-lemangrass sauce 6

New Zeatand Mussels Saup 38 Bell pepper, basil, cacanut lemangrass brath 6

Spicy Beef Salad 38 Grilled beef, water cress, apple dried chill, raasted rice & chill-lime sauce 7

# = Spicy



Extra Large (Carned)

Tha Boullistaisse / Founder, missels, strinp, scalops, claimai, scallors, claims, ordinors, beit perpers, abasi, soy oramy kenorgass broth 16

Stammat Fillet of Red Snapner with Chill Lime Subce steamed napa cabbage 14

Crilled Skirt Steak with Peanut Curry Fred potato and sleamed string bean 14

Seafood Pad Prik / Wideseard stations, gallore, missels, string, claims, orbit, page 16

Seafood Pad Prik / Wideseard stations, gallore, missels, string, claims, orbit, page 16

Seafood Pad Prik / Wideseard stations, gallore missels, string, claims, orbit, page 16

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Seafood Pad Prik / Wideseard stations, gallore missels, string, claims, orbit, page 16

Seafood Pad Prik / Wideseard stations, gallore missels, page 16

# Extra Small

- Jasmine Rice 1
  Brown Rice 2
  Perdien Leef-Coconut
  Stidy Rice 3
  Sizesmed Rice Noode 2
  Pincapple Finder Rice 4
  Roii Pancake 3

  Garlie Baby Bok Choy 4
  Sea Särked Vegetables
  or (Slozamed) 4
  That Omelle with sweet
  tump 4
  Welkfried pumpkin
  with eggs & scallions 5



# Beverages

LUNCH

SPECIALS

212.529.2363

www.cafetasialOGO.com

Appetizer (one free)

Edamane Wasabl Salad

Chickee & Shring Brumal

Chickee Break Salad

Scapet the Bay

Salad

Soup of the Bay

Chickee Break Cross, apply

Indian Chickee Break Cross, apply

Grain, culti-lime dreashing

Chickee Break Salad

Into Market Cross, apply

Chickee Break Salad

Rice montly, eggs, tofd, hands aprouts, onlye, peanuts

Salmon Salad

Indian Salad

Indian Chickee Break

Salmon Salad

Indian Salad

Chill citrus dressing

Stir-fied

Garile Black Pepper

Scalilon, water cheakhuts

Criyviki

Stir-fied

Garile Black Pepper

Scalile Medley Green

Sauteed mixed vegetable

Luft, poppers, gerile sauce

Chickee Break

Chickee Break

Surber Mixed vegetable

Luft, poppers, gerile sauce

Chickee Break

Simply Fried Rice

Eggs, onbra, scellions, scamen, canditous, scall const a canditous, scall const

212-529-2363

# Small

Grilled / Fried

Tom Yum Goong spipy lemongrass bruth, shirting, mushroom, ime piloe 5 Tom Kha Gai Sour chicken coomit broth, chill lemongrass, and mushroom 5 Oriental Schad Mixed greens, fluth, bear sprous, chery froms, fluth, peanut Cressing 5 Spring Rolls priespole vinsignette dipping sauce 5 Soy-Za Soy-Arraignette dipping sauce 5 Calemani Fritters ginger-avocado sauce 6 Chieses & Crab Rangson Spicy lomale sauce 5 Chive Panca Ke chillisoy vinalgrette 5 Sa Tae Chicken

Soup & Salad

chili-soy vinaigrate b
Sa-Tae Chicken
peanut sauce &
Quoumber reish 6
Sa-Tae Shrimp
loasts, peanut sauce
& Quoumber reish 6
Golden Sea Saulos
Rosabhrayo sauce 6
BBQ Beef, Mushroom
& Pepper Skowens
Ginger-yaktori sauce 6 Virgin Summer Rolls Basil, carrots, noodles and marinaled tofu 5

Medium Grilled / Fried / Rolls

Grilled / Fried / Rolls

Tempura Salmon Rolls
Salmon, avocado rols with
seaweed outside with spicy roasted
rice grant of programs

Steamed Mussels with
Creamy Lemongrass
Broth /
Basl, onlons, bell
perpers 6

Grilled Marinated
Calamari
Thai spicy seafood sauce 7

Salad

Salad

Spiloy Fruit Salad

Apple, mango, chemy, tomato, claimo, scalinon onore, peant, chilefuns 6

Minorat Chicken Salad

Rossled ine grains, claimo, scalions, chilefuns 6

Ceasar Salad with Thial Chicken Breast 6

Green Papaya Salad

Chemy tomato, peanuls, long beans, chilefuns 6

Spiloy Teef Salad

Griede Papaya Salad

Chemy tomato, peanuls, long beans, chilefuns dressing 6

Spiloy Teef Salad

Griede beef, water cress, apple, died chili, massidal ince grain and chilefuts 7 Duck & Apple Salat Cards, shalos, dashews, drill-ine dressine, neated chill-fee grains 7 Grilled Stimm with Lamongrass Coopulat-Lime Dressing Mint, red onions, cilamo, scalion, nested chill place of Spicy Crispy Celamant Saiat Augula, Strache-masago dressing 7 Mixed Seafood with Paneya Tempura Shinn, scalops, claims, scalions, ed onions 8

Large
All dishes, except noodles, are served with Jasmine or brown rice and choice of:
10 chickent lofu or vegetables
11 beef | shrimp | duck or vegetarian duck Sauteed & Others

Grilled Skirt Staak Over Rice Topped with sesame five-spice gravy sauce 11

Curry

Sauteed & Others
Thai Fried Rice
Eggs orions, scallions,
ecomanne, brinds
Sweet and Sour Striffing
Onions, coley, scalling,
phrappie and bireful
Thai Spicy Basil
Bot popper, beail prinons, &
gastion spicy beal scuce
Tertyard
with stiffind weightables Red Curry / Best presepte, tometo, pumplin, resisted red chili in coconut broth Green Curry / Theil copplaris, basil chili, heat of pain, bamboo shoots, coconut broth Panang Curry Long bean, bell peppers

Nocile
Pad Trail
Chicken & shring, rice
noodles, eggs, folu,
bear produs, chives,
pad produs, chives,
pad produs, chives,
pad trail produs, chives,
pad trail produs, chives,
pad trail produs,
pad trail produs,
pad trail produs,
pad trail produs,
pad trail

Vegetariari
Double Mushroom
& Toru
Button mushroom, shitake, scallons, edameme, celery, water dheshuts, ginger, onions, brown gravy 10

Extra Large

Fearned Mussels in Managers 11

Fearned Mussels in Mussels in Managers 11

Fearned Mussels in Mussels in Managers 11

Fearned Mussels in M

Staamed Mussels in creamy Lemongrass Broth & Basil, noince, bell peopers 11 Chicken Cashews Silvified indoer with onions, peopers, calery, cheshuls & resided offlip pasts 11 Honey Glazed Roasted Duck topped over jasmine foe stemed both chry 14 Crisny Half Chicken Coshed, w. Spicy Chill Gartie Saluce Index yeldow curry rice and countries reight 12 Verhamed Pork Chops with steamed fice vermicely podde grade radiosh 12

mushroom
Majaysian Laksa /
Egg noodles, galangal
lemorgrass, red onions,
onligasis, coconut broth
Seafood Torr Yum
Grass Noodle Soup /
Shrimp, calaman, bean
sprouts, peanuts in
lemorgrass broth
Country-Style Noodles
Fiat noodles, shallots,
scalilons, eggs,
romaine lettuce

Crispy Filet of Flounder Garlic - butter sauce. I lome-made crispy potatoes 14

pointes 14

Red Snapper Rad Prik

Tirre-fizivor sauce, homemade crispy potations 14

Herthal Red Snapper
Crispy Red Snapper with
ternorigass, galangal,
min, ginger, red onions,
scallons, dried chill-fire
sauce 14.

# Margarita Magic At Home It's as easy as C-A-B

First things First—Buy a Container of our famous frozen Margarita (non-alcoholic).

Add to the container 31/2 **A** ounces or more of your Favorite tequila and 1 ounce or more of Triple Sec or Cointreau.

**B**Stir well or blend. It's time to taste the magic.



# IT'S HERE AND IT'S HOT!!

Authentic Mexican Cuisine

Lunch • Brunch Dinner

Late Nite Dining Till 3 A.M.

It may be cold outside But it's still hot at Caliente

> Don't miss the experience

Serving Noon – 3 A.M. Free Delivery 5 P.M.-Midnight



Mexico...

To Go!!

FREE DELIVERY

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7 Days 5 P.M.-Midnight

61 Seventh Ave. South (Corner Bleecker) 243:0448

# Aperitivos (Appetizers)

Caliente Noshos—Crispy chips smothered in melted cheese, beans and jalapeños. A good sized order that's shareable. Nachos never had it so good. \$5.45 with chorizos \$6.45

Quesadilla-Plenty of cheese, tomatoes, green peppers and scallions wrapped in a large flour tortilla, then grilled to perfection. \$5.45

Guacamole—Cool and Creamy \$4.75

Chili Con Cab Co.—It's a crock!! \$4.45

Alítas De Pollo "Caliente" -- A hefty portion of chicken wings marinated in a red hot "Caliente" sauce. This is a good appetizer for one big appetite, two regular appetites or three who eat like birds. \$6.4

## Sopas (Soups)

Pozole—Each day we simmer what Ozole—Each day we simmer what seems like tons of chicken for our enchiladas, etc. to the resulting broth we add a medley of fresh vegetables which make this dish the best cold remedy you can get without a prescription. \$3.00

Sopa De Frijol Negro-The classic hearty black bean soup garnished with strips of crisp tortillas and sour cream. \$3.00



## Entradas (Entrees)

Chiles Rellenos De Elote—Poblano peppers stuffed with corn then baked with cheese and sour cream served on a bed of rice. \$8.9

Chimichanga—A crisp fried flour tortilla bursting with plenty of chicken, cheese and beans, topped with sour cream and guacamole. It's great!! \$8.95

Enchiladas Verdes—Soft corn tortillas filled with tender chicken then topped with a spicy green tomato sauce. \$8.75

All entrees come with free chips and salsas.

## Combinaciones (Combinations)

Any two of the following served with rice and beans \$7.95 Each additional item \$2.00

Taco—Beef or Chicken
Enchilada—Cheese, Beef or Chicken
Tostada—Bean, Chicken or Guacamole
Burrito—Bean, Beef or Chicken

#### Extras

Mixed Green Salad-\$2.25 Rice or Beans-\$1.50 Flour Tortillas (3)—\$1.50 Corn Tortillas (3)—\$1.25 Sour Cream—\$.95 Chorizos-\$2.25 Extra Sauce and Chips—\$1.50

## Postres (Desserts)

Flan—Authentic Mexican custard \$2.50

Chocolate Flan—Our own delicious version of this classic Mexican dessert. \$2.95

Chimi de Frutas—A crisp chimi filled with a compote of seasonal fruits served warm with whipped cream \$2.95

## Beverages

# Our Famous Frozen Margarita

(non-alcoholic)
A frozen container of the drink that made us famous. Just add your own tequila and Triple Sec. See recipe. \$2.00

Dos Equis—\$1.50 or Amstel Light—\$1.50 Soda—\$1.00



Dim Sum is one of the many pleasant ways

to enjoy eating Chinese style. In Chinatown you'll find a great selection of these small, light delicacies in CAM FUNG restaurant, at any time from early morning to early afternoon, accompanied by refreshing

Chinese tea.

There are many more Dim Sum dishes than we can show here but this guide will help you discover the most popular.

Take it with you to the restaurant and enjoy

a new and unique eating experience!

Also, we are very proud of our chefs from
Hong Kong which specialized in Seafood and

Cantonese Cuisines.

We have the most pleasure to satisfy your special tastes and meet your particular refinements upon request.



# The New Hork Times

(DINING IN CHINATOWN)
"IS HUGE, GAUDY, AND PLEASANT, WITH
SPECTACULAR DIM SUM"

" EATING IS THE SKY "

" THE MOST TYPICAL CHINESE RESTAURANT IN CITY "

" NEW SCHOOL CHINESE COOKING PROGRAM "
"A RESTUARANT WITH COMPLETE WORK OF UARANT WITH CUMPLE...
CANTONESE CUISINES''
Prof. Nathanson

NEWS WORLD CBS **2** 

SEAPORT MAGAZINE









20 ELIZABETH STREET, NEW YORK, N.Y. 10013 TEL. (212) 964-5256





	白灼類	BROILED	
26	白灼蝦	TŌM LUỘT TRIỀU-CHÂU (Broiled Shrunp Teo Chu Style)	4.25
27	白灼海鲜	Đỗ BIỂN LUỘT TRIỀU-CHÂU (Broikd Scafood Teo Chiu Style)	4.25
28	白約鲜就	MựC TƯỚI LUỘT TRIỀU-CHÂU (Broiled Squid Teo Chiu Style)	4.25
29	白灼豬膜	CÂT HEO LUỘT TRIỀU-CHÂU (Broiled Pork Kidney Teo Chiu Siyle)	4.25
30	白药豬什	LÕNG HEO LUỘT TRIỀU-CHÂU (Brolled Pork Combination)	4.25
	<b>龍反業頁</b>	RICE	
31	鹵味飯	COM THIT PHÁ LẦU (Mixed Meat Teo Chiu Style on Rice)	3.25
32	鹵鴨飯	COM VIT PHÁ LÂU (Country Duck on Rice)	3.25
33	咖喱飯	COM CA RI (Curred Chicken on Rice)	3.25
34	牛腩飯	CÓM Bỗ KHO (Beef Belly on Rice)	3.25
		QUÝ VỊ CO THỂ THAY ĐỔI "HỦ TIẾU", "BÚN", HOẬC "MÌ TỦY SỞ THÍCH GIẢ TIỆN KHÔNG THAY ĐỔI, RIỆNG MI LỚN VÁ LỚ MÌ PHÁI TRẢ THỆM 2	50
	小盒類	OUÝ VI CO THỂ THAY ĐỔI "HỦ TIỂU", "BÙN", HOẬC "MÌ" TỦY SỞ THÍCH GIẢ TIỂN KHÔNG THAY ĐỔI, RIỆNG MI LỚN VÀ LỚ MI PHÁI TRẢ THÊM 2 APPETIZERS	5¢
36		GIÁ TIỂN KHÔNG THAY ĐỔI, RIỆNG MÌ LỚN VẪ LỚ MÌ PHÂI TRẢ THÊM 2  APPETIZERS  CARY	3.50
36	小盒類	GIÁ TIỂN KHÔNG THAY ĐỔI, RIỆNG MÌ LỚN VÁ LỚ MÌ PHÁI TRÀ THỂM 2  APPETIZERS	
-	小食類	GGA TIÊN KHÔNG THỰY ĐỚI RIỆNG MÍ LỚN VÀ LÓ MÌ PHẨI TRÀ THÊM 2  APPETIZERS  CARY (Gyrcal Roy File Noedle Snup)  VIT PHA LẦU KIỆU TRIỀU-CHÂU	3.50
37	小食類	GIÁ TIẾN KHÔNG THỰ ĐỚI RIỆNG MÍ LỚN VÀ LÓ MÌ PHẨT TRÀ THỂM 2  APPETIZERS  CARY (Spreal Bidg Flat Nooll'- Soup)  VIT PHA LÂU KIỂU TRIỀU-CHÂU (County 3 yl-0 Dock)  GÀ PHA LÂU KIỂU TRIỀU-CHÂU	3.50
37	小 食類 か 作 湖州 自鳴 湖州 南 鶉	GGÁ TIẾN KHÔNG THỰ ĐỚI RIỆNG VỀI LỚN VẬ LỚ MÌ PHẨT TRÀ THẾM 2  APPETIZERS  CARY (Syreal Bed Flat Noodle Soup)  VỊT PHA LÂU KIẾU TRIỀU-CHÂU (Country Syle Châu)  GÁ PHÁ LÂU KIẾU TRIỀU-CHÂU (PHA LÂU KIẾU TRIỀU-CHÂU (PHA LÂU KIỆU TRIỀU-CHÂU	3.50 4.00 4.00
37 38 39	小盒類  亦定  湖州鹵鳴  湖州鹵鳴  湖州鹵鳴	GIÁ TÉM KHÓNG THỰ ĐỔ ĐIỆNG MÍ LỚN VÀ LỚ MÌ PHẨ TRÀ THẾM 2  APPETIZERS  CARY  (Syreal Bief Flat Noodle Soup)  VIT PHA LÂU KIỆU TRIỀU-CHÂU  (Country 35½ Chicken)  PHẨ LÂU KIỆU TRIỀU-CHÂU  (Mark 35½ Chicken)  PHẨ LÂU KIỆU TRIỀU-CHÂU  (Mark Mear Tec Chiu Syle)  ĐƠI TRIỮUGNG PHÀ LÂU	3.50 4.00 4.00 3.50
37 38 39 40	小盒類  办定  淅州鹵鳴  淅州鹵鳴  淅州鹵鳴  淅州鹵鳴	GIG TÉN KHONG THỰ ĐỔ ĐIỆNG MÍ LỚN VÀ LỚ MÌ PHẨT TRÀ THÉM 2  APPETIZERS  CARY  USY CHÂU ĐIỆU THIỀU - CHÂU  (COUNTS 'NీC ĐƯỚG)  GÂ PHÁ LÂU KIỆU TRIỀU - CHÂU  (COUNTS 'NీC ĐƯỚG)  PHÁ LÂU KIỆU TRIỀU - CHÂU  (MANUS ĐIỆU TRIỀU - CHÂU  (MANUS ĐIỆU TRIỀU - CHÂU  (MANUS ĐIỆU TRIỀU - CHÂU  (MANUS HORI TO CÂUI ĐỊ/MI)  (ĐƠI TRƯỚG PHÁ LÂU  (GIAN YONG COUNTS SUP)  LONG HEO PHẨM CÂÚ CHUA	3.50 4.00 4.00 3.50 3.50
37 38 39 40 41	小盒類  亦定  淅州鹵鳴  淅州鹵鳴  淅州鹵鳴  淅州鹵鳴  淅州鹵鳴  減州鹵味  鹵水生腸  破菜大腸	GIG TEN KHONG THAY ĐỔ ĐIỆNG MỆ LỚN VÀ LÓ MÌ PHẨT TRÀ THEM 2  APPETIZERS  CARY  VỊT PHA LÂU KIỆU TRIỀU-CHÂU (Country Shợ Dush)  GÀ PHÁ LÂU KIỆU TRIỀU-CHÂU (Country Shợ Dush)  PHÁ LÂU KIỆU TRIỀU-CHÂU (MISSA HORT TO CHÂU SHO)  DO I TRƯỜNG PHÁ LÂU  LONG HEG HẨM CẨI CHUA (Ham Xon Soy)  EO HÀU CHUA (Ham Xon Soy)	3.50 4.00 4.00 3.50 3.50
37 38 39 40 41 42	小盒類  亦座  淅州鹵鳴  淅州鹵鳴  淅州鹵鳴  淅州鹵鳴  淅州鹵鳴  減州鹵味  鹵水生腸  酸菜大腸  牛肠	GIS TÊN KHÔNG THỰ ĐỔ ĐIỆNG MỆ LỚN VÀ LỚ MÌ PHẨT TRẬ THÊM 2  APPETIZERS  CARY  VỊT PHA LÂU KIỆU TRIỀU-CHÂU (Country Syk Do Ms.)  GÀ PHA LÂU KIỆU TRIỀU-CHÂU (Country Syk Do Ms.)  PHA LÂU KIỆU TRIỀU-CHÂU (MASSA MEAT TO CHÂU SYK)  ĐỘI TRƯỚNG PHÀ LÂU (LONG KHONG THÀU CHÂU (MASSA MEAT CO MIN SYK)  ĐỘI TRƯỚNG PHÀ LÂU (DAN XONG CHUNTY SYK)  LÔNG HEO HẨM CẢI CHUA (Bin Men Son)  BỐ KHO  CHẢ GIÓ TRIỀU CHÂU  CHẢ GIÓ TRIỀU CHÂU	3.50 4.00 4.00 3.50 3.50
37 38 39 40 41 42 43	小盒類 如定  新州鹵鳴  新州鹵鳴  新州鹵鳴  新州鹵鳴  蔣州鹵鳴  蔣州鹵鳴  蔣大勝  東大勝  中  新州泰泰	GIS TÊN KHÔNG THỰ ĐỔ ĐIỀNG MÀ LỚN VÀ LỚ MÀ PHẨT TRÀ THÊM 2  APPETIZERS  CAPY  UST CHA LÂU KIỆU TRIỀU-CHÂU (Country Sylv Doku).  GÀ PHÁ LÂU KIỆU TRIỀU-CHÂU (Country Sylv Doku).  PHÁ LÂU KIỆU TRIỀU-CHÂU (MASSA MORA TO CHÂU SILV (Country Sylv).  DO I TRƯỚNG PHÁ LÂU (SAN KONG GOANT SYLV).  LÔNG HEO HẨM CÁI CHUA (Ham York Đơng).  BO KHO (Br) GHỘI THỐU CHÂU (Sylving floil Tro Chiu Sylv).  TÔM CUỐN CHUỐN CHỐNG THẾU CHÂU (Sylving floil Tro Chiu Sylv).	3.50 4.00 4.00 3.50 3.50 3.50

一律歡迎

	粉・米粉・麵	NOODLE SOUP			
1	湖州河粉、裸像、米粉、錘	HŮ TIỀU TRIỀU-CHÂU/MĪ/BÚN (Teo Chew Flat Noodle or Egg Noodle Soup)	2.75		
2	金邊程係、米粉、矩	HỦ TIÊU NAM-VANG/MI/BỦN (Cambodia Rice Noodle or Egg Noodle Soup)	2.75		
3	海鲜河粉、米粉、麵	HÚ TIỂU ĐỔ BIỂN/MI/BUN (Scofood Flat Noodle or Egg Noodle Soup)			
4	蝦珠河粉、米粉、 <b>矩</b>	HỦ TIỂU TỚM TƯƠI/MÌ/BUN (Jumbo Shamp Fla: Nootik or Egg Noodle Soup)			
5	魚餃河粉、米粉、麺	HỦ TIẾU CÁ CÁO/MĨ/BÚN (Fresh Dumpling Flat Noodle ar Ess Noodle Soup)			
6	牛腩河粉、米粉、麵	HỬ TIỀU BÒ KHO/MÌ/BÚN (Beef Belly Flat Noodle Soup)	2.75		
7	湖州餃麵、河粉、米粉	CÃO MĨ TRIỀÙ-CHẨU/MĨ/BÚN (Dumpling Egg Noadle or Flat Noadle Saup)	2.75		
8	淘州銀針粉	BÁNH LỌC TRIỀU-CHÂU (Gạn Chạm Rice Soup Teo Chew Style)	2.75		
9	湘州牛肉粉	PHỞ TÁI TRIỀU-CHÂU (Teo Chew Beef Flat Noodle Soup)	3.25		
10	储什河粉矩	HỦ TIẾU LÕNG HEO/MÌ (Pork Combination Flat Noodle or Egg Noodle Soup)	2.75		
11	牛丸河粉、裸條、米粉、短	ĐẶC BIỆT BỐ VIỆN CẨM-KÝ/HỦ TIẾU/MĨ (Home Mode Beef Ball w. Noselle Soup)	2.75		
12	坞絲銀針粉	BANH LOC THIT GA (Chicken Gan Chom Rice Soup)	2.75		
13	<b>- 妈</b> 然河粉、米粉、麺	HỦ TIẾU THỊT GÃ/MÌ/BÚN (Chicken Flat Noodle or Egg Noodle Soup)	2.75		
14	魚蛋河粉、米粉、麵	HỦ TIẾU CÁ VIÊN/MĪ/BÚN (Fizh Balls Flot Noedle or Egg Noedle Soup)	2.75		
15	<b>淅州雲泰、河粉、麺</b>	HOÀNH THÁNH TRIỀÙ-CHÂU/HỦ TIẾU/MĬ/BỦN (Teo Chew Wonton, Egg Noodic or Figs Noodic Soup)	2.50		
18	湖州上湯魚餃	CANH CA CAO TRIÊÙ-CHÂU (Special Fish Dumpling Soup)	3.00		
17	冬菇鸭麵、河粉、米粉	Mi VIT TIÊM ĐÔNG CÔ/HỦ TIỀU/BÚN (Mushrooms w Duck Egg Noedla Saup)	3.50		
18	B 统什河粉、筻 HŮ TIỀU CÁT HEO (For Kidney Flat Noodle or Egg Noodle Saup)				
19	か喔米粉、河粉、麺 BÚN CA RI/MĪ/HŮ TIĒU Curried Chicken Rice Noodle, Flat or Egg Noodle Soup)				
	裸條、	河粉、米粉、銀針粉、短同價 粗趣干捞各加 25c			
	粥類	CONGEE (RICE SOUP)			
21	湖州魚粥	CHÁO CÁ TRIỀU-CHÂU (Congee w. Fresh Fuh Teo Chu Siyle)	3.00		
22	潮州绪什粥	CHÁO LÔNG TRIỀU-CHÂU (Congee v., Combination Pork Teo Chiu Style)	3.00		
23	海鲜粥	CHAO ĐỔ BIỆN (Conger v: Sasfood)	3.00		

# Gandido

	<u>Coul Brick Over</u> 212-396 <sub>-</sub> 9101	
Open Alm Fre 4-12 / Sut & Se		
"All Fresh" Home	emade Mozzarella l Galar	nari   Toppings
Pizza Sudinid	**************************************	Large \$18.00
White Pizza Simlini	dual \$ 8.00 Small \$18.0	0 Large \$15.00
Open Galzone Sudio	oidual \$10.00 Small \$11.0	00 Large \$16.00
III Fresh Foppings	(Sa.	me price half and w
	\$2.00	
Formaggio (Sertra	ila (Garlic) Cipolla (Onion 1 cheese) OliveNere (Bluc) pperoni) Salsiccia (Suusug Slicotta Cheese 3.00	( Olives) Eggplant
Lepperoni Ro	eni Arrosto (Red Rousted .	Leppers) 1.00
Lomo	doro (Extra Tomato Sance	1.00
Insalata (Salad)	Extra Basil .50	5.2
Pordo All Tiahuna (Tiahun green	salad) Leomaine & Techers	
tomatoes, olives, red onious, cucum		
Insalata Arugala (Arugala Salad)		5.9.
leggala, tomatoes, sliced garlie and)	Gosh lenum dressing.	-0.
Antibasto		8.50
Romemade fresh mazzurella, slived i	tomataes, red roasted peppers	
Appetizer		1,9.
Funghi (Mushrooms) Beer Bottered	with Koney Musturd Dressi	ng
Lasta		.9.7
Ravioli , homemude with fresh ricotta	cheese filling.	
Rigatoni, Lenne, Linguine   Mon	nemade Sauce	
Filet di Lomodoro (tomuto, basil,		.9.7
Marinara (tomato, olive oil, garlic		9.7
Salsa della casa (medium red sauc		9.7
		8.5
Aglio e olio (olive oil, garlic and p	ansky)	0.6
. {glio e olio (vlive oil, garlic and p "*Teent" & le		
"Fresh" Gula	mari 810.50 ouer Liy	guini 814,95
"Frozh" Gulu Glúcken La	mari 810.50 ouer Liq urmesan 89.75 with G	

Fine Selection of Wines available. Beer on tap. Gan Soda \$1.25



# LUNCH SPECIAL SOUP 鲜蝦雲泰麵 Wanton and Noodle in Soup. (Rice Plate) 招 牌 纸 House Special Rice... . 3.25 . 3.25 及放火锅差 Ronst Pork and Duck Noodle Soup 4.00 油 坊、麺 Soy Snuce Chicken Noodle Soup 3.25 政 清 魚 九 Fish Ball in Soup 3.00 章 九 麺 Fish Ball Noodle Soup 3.00 章 十 駒 湯 Beef Stew Soup 3.00 次 野 縣 和 Ronst Duck Leg Noodle Soup 4.00 大 野 縣 麵 Chicken Leg Noodle Soup 4.00 大 野 縣 麵 Chicken Leg Wonton Noodle Soup 4.50 仿 総 雲 泰 麺 Chicken Leg Wonton Noodle Soup 4.50 照注排骨級 Rice with Spare Ribs, Green Pepper & Bean Sauce 3.25 滑手級仁級 Rice with Shrimp and Scrambled Egg 3.50 付 會 級 Combination over Rice 4.95 龍 別 球 級 Fish Kew over Rice 4.95 龍 選 蒂 飯 Low Horn Rice 3.25 愈泉野花級 Rice with Squid and Sour Cabbage 3.25 晦衰中由級 Beef and Vegetable over Rice 3.25 流重火炭級 Rice with Ham and Egg 3.25 微集中均級 Rice with Beef and Scrambled Egg 3.25 微集中均級 Beef and Bitter Melon over Rice 3.25 乘本中均級 Beef and Bitter Melon over Rice 3.25 基金大母級 Beef and Bitter Melon over Rice 3.25 基金大母級 Beef and Bitter Melon over Rice 3.25 基金片均級 Beef and Broccoli over Rice 3.25 基础中均级 Beef and Broccoli over Rice 3.25 BEVERAGES - APPETIZERS か 耳 切 茶 Callee or Tea 各式西師毎件 Cake (each) 各式配列每件 Cake (each) 名式配工每條 Dim Sum 名式配工每條 Dim Sum 名式配工每件 Steamed Ban with Ment and Vegetables 在 基 持 Egg Roll 名式能水再枝 Soda 啤酒(連口) Beer (Impuried) 啤酒(本比) Beer (Locat) FRIED RICE 等別 対 額 Yang Chow Fried Rice. 城仁 抄 飯 Shrimp Fried Rice. 中 向 抄 飯 Beef Fried Rice. 久 及 抄 飯 Roast Puts Fried Rice 练 练 抄 飯 Chicken Fried Rice. 付 莱 抄 飯 Vegetable Fried Rice. . 4.75 . 4.50 . 4.00 . 4.00 . 4.00



#### APPETIZERS B.B.Q. COLD CUT DISHES

爬	皮	兑 豬	B.B.Q Pig 5.00
明	植	娔 鹤	B.B.Q. Roast Duck
\$	味	又龙	B.B.Q. Roast Pork
豉	油	\$2,	Soy Sauce Chicken 5.00
蜜	味力	計 香	B.B.Q. Spare Ribs
凼		味	B.B.Q. Mix (Stomach & Tongue) 5.00
型		#	Double Delight 8.00
Ξ		#	Triple Delight
	70	**	COLD CAME OTHER PICE
	£3x	. D. 6	. COLD CUTS OVER RICE

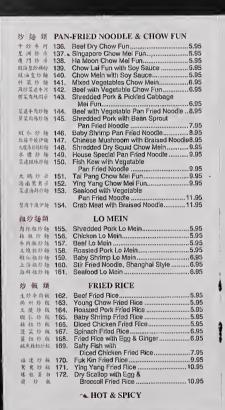
	D.	D. 6	ECULD COTO OVER RICE	
£C,	胱叉频	飯	Chicken Leg and Roast Pork 4.50	
鸭	肌叉质	紙	Duck Leg and Roast Pork 4.50	
Ξ	音	飯	B.B.Q. Triple Delight 4.00	
££,	那七	飯	Chicken Leg 3.75 ·	
赃	Изt	饭	Duck Leg	
堤	排骨	飯	B.B.Q. Spare Ribs	
笑	- 斜-	频	B.B.Q. Double Delight 3.75	
卤	味	飯	B.B.Q. Mix (Stomach & Tongue) 3.25	
白日	の政治を	P, 84	Steamed or Soy Sauce Chicken 3.25	
火	19.0°	飯	B.B.Q. Duck	
火	构	ŘÚ.	B.B.Q. Pig	
	ŧò		B.B.O. Pork	

PAN FRIED NOODLES				APPETIZERS	SEAFOOD
壁肉干塊伊麵 Braised Soft Noodles with Crab Meat 7.95	泰		悬	Eng Roll	J 26" V
蝦 球 炒 錘 Chow Mein with Shrimp Ball 7.95	好	12	Į,		12 th Lobster (All Style) Season Pris
海鲜炒麵 Chow Mein with Assorted Seafood 7.95	炸	垂		Fried Wonton 2.50	崔 泉 海 Saute Assorted Seafood with Thro
招牌 炒 錘 House Special Chow Mein 7.95		-24			Root Bakset
城仁炒短 Chow Mein with Shrimp 5.50				SOUP	生炒龍利球 Saute Flounder Ball
現 球 炒 矩 Chow Mein with Chicken Kew	蛋	扽	787	Egg Drop Soup 1.50	時蒸耗利球 Saute Flounder Ball with Vegetable 12.9
八珍炒	- A	む	187	Wonton Soup (Small)	白 均 螺 片 Boil Conch
(Seafood & Meat) 7.95	版	辣	187	* Hot and Sour Soup (Small) 1.50	時 莱 堺 片 Saute Conch with Season Vegetable · 10.9
牛肉炒無 Chow Mein with Beef					李 塚 带 子 Saute Conch with Scallop
贱 朴 牛 河 Fried Rice Noodle w. Beef (Green Pepper & Black Bean Sauce) 4.75				EGG FOO YOUNG	椒 監 带 子 Fried Scallop in Spicy Salt
又 地 炒 錘 Chow Mein with Roast Pork	蝦	菸	至	Shrimp Egg Foo Young 5.25	時菜带子 Saute Scallop with Season Vegstable 9.9
内 絲 炒 麺 Chow Mein with Pork	叉	茫	歪	Roast Pork Egg Foo Young 4.75	官保带于 * Scallop in Hot Pepper Sauce (with Peanurs) \$.5
钨 绿 炒 麺 Chow Mein with Chicken	鹞	茶	蛋	Chicken Egg Foo Young 4.75	
于 炒 牛 河 Fried Rice Noodles with Beef	什	菜 萘	蛋	Vegetable Egg Fon Young 4.75	生炒海上鲜 Saute Assorted Seafood with Vegetable 9.9
(Beef Chow Fan)		0	***	CKEN, PORK or BEEF WITH	時菜蝦琴 Jumbo Shrimp with Season Vegetables 8.9
Slightly Hat Squee) 4.75	1.6			•	軟 鹽 蝦 Baked Spicy Salted Shrimp in Shell 9.9
見門炒来 Amoy Fried Stick	炒	呼呃	莱	Season Vegetable 5.75	報 龍 糊 Shrimp with Lobster Sauce
VID AVOND MOORY DO	炒炒	腰	树电	* Curry Sauce	(Pork & Egg Sauce), 8.9
BRAISED NOODLES	が	旋	祁	Sweet and Sour Sauce	新 ६ 塚 球 Sweet and Sour Shrimp 8.9
上 纺 绚 题 Braised Noudles with Black Mushroums 5.75	官	保		* Kung Bo Sauce (with Peamits) 5.75	餐肉扒鲜猪 Braised Crab Meat with Straw Mushroom. 9.5
内 好 類 差 Braised Noodles with Sliced Chicken 5.75 よ 享 新 差 Braised Noodles with Duck Webs 5.75	40	(ф	搠	Oyster Sauce 5.75	核 题 鲜 统 Fried Squid in Spicy Salted
沙河 新 Braised Noodles with Buddha's Delight 5.75	妙	¥	183	Bean Curd and Oyster Sauce 5.75	碧 绿 更 统 Saute Fresh & Dry Squid with Season Veg. 7.5
2 1); 10] 30 Diamed Patricks with Buddin's Dengin 5.75	京	都	·10+	Pork Loin with Peking Sauce 5.75	
LO-MEIN	椒	AL.	-111-	Salted Pork Loin with Dry Red Pepper 5.75	生炒鲜就 Saute Fresh & Dry Squid,7.9
规 扮 麵 Rorest Pork Lo-Mein	中	式牛	抻	Chinese Style Boiled Steak 7.95	時 莱 鲜 统 Saute Fresh Squid with Season Vegetable . 6.9.
内 扮 都 Beef Lo-Mein	玉	街 牛	扒	Chinese Steak with Bruccoli 7.95	時菜土 就 Saute Dry Squid with Season Vegetable 6.9.
扮 毎 Chicken Lo-Mein					展果城仁 Baby Shrimp with Cashew Nuts
仁 扮 题 Baby Shrimp Lo-Mein				FRIED RICE	清 委 编 年 Bahy Shrimp with Scrambled Egg 5.8.
、 羊 楊 絁 Vegetable Lo-Mem	势	州炒	飯	Young Chow Fried Rice 4.75	五 唐 報 仁 Baby Shrimp with Bean Curd 69
		仁妙		Shrimp Fried Rice	
NOODLES IN SOUP (For Two)		見炒		Roast Pork Fried Pice 4.00	
牌寫 錘 House Special Nondles Soup 7.95		华 炒		Chicken Fried Rice	or county and containing a last or look
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LUNCH	碟 飯 類 . Hot & Spicy
枝竹草羊扳 L1. Larne Meat w. Bean Stick on Rice6.95	芥蘭牛肉飯 L41. Beef w. Braccoli on Rice
羅蘭牛尾級 L2. Ox's Tall on Rice	菜心牛肉飯 L42. Beef w. Chinese Veg. on Rice
紅酒牛尾飯 1.3. Ox's Tail w. Red Wine Sauce on Rice 6.95	青豆牛肉飯 L43. Baef w. Green Bean on Rice
紅酒牛柳飯 L4. Steak w. Red Wine Sauce on Rice	豆仔牛肉版 144. Beef w. String Bean on Rice
咖喱牛尾飯 L5. Dx's Tail w. Curry Sauce on Rice6.50	審茄牛肉版 145. Beel w. Ternato on Rice
羅蘭牛藥飯 L6. Beef Stew w. Turnip on Rica	妳喔牛肉飯 L46. ➤ Curry Beef on Rice
沖菜菊鹃版 L7. Pork Belly w. Preserved Veg. on Rice5.25	整菜牛肉飯 L47. Besf w. Picklo Veg. on Rice
X.O.豬簡飯 LB. Pork Belly w. X.O. Sauce on Rice5.50	滑蛋牛肉板 L48. Beef w. Egg Sauce on Rice
据证据版 L9. Shrime w. Lobster Sauce on Rice	星子菇牛飯 L49、 Beef w. King Oyster on Rice
特莱姆球板 L10. Jumbo Shrimp w. Veg. on Rice	鮮蘑菇牛飯 L50、 Beef w. Fresh Mushroom on Alca
海 鮮 版 L11. Seafood Combo on Rice	沙葛牛丁飯 L51。 Beef w. Jicams and Peanut on Rice5.95
数菜大鍋板 L12. Pork Intestine w. Piskle Veo. on Rice5.58	紅燒魚頭飯 152. Fish Head w. Bean Curd on Rice
黑椒牛仔骨飯 L13. 🛩 Veal Chops w. Black Pepper on Rice 5.95	液瓜排骨板 153. Spare Ribs w. Bitter Moion on Rice 5.00
豆腐斑菌版 L14. Bass Fillet w. Rean Curd on Rice5.58	数计算量数 1.54. Spare Ribs w. Black Bean Sauce on Hice., 5.00
枝竹斑鹃飯 115. Bass Fillet w. Bean Stick on Rice5.50	羅東南版 LSS. Buddhist Delight on Rice
時菜班麵飯 L16. Bass Fillet w. Veg. on Rice5.50	火腿煎蛋板 156. Ham Omelet on Rice
清茶號魚飯 £17. Steamed Carp Fish on Rice	叉燒煎蛋飯 L57. Roast Pork Omelet on Rice
程面無點版 L18. Shredded Fish Cake w. Turnip on Rice5.95	無香芥蘭飯 L5B. ≠ Broccoli with Garlic Sauce on Rice5.50
照角拼版 L19. Pan Fried Fish Cake on Rice	九里香茄子飯 L59. Fggplant Taiwan Style on Rice5.50
香煎三牙魚飯 L20. Pan Fried Sand Sea Trout on Rice	芝麻蟹紙 LGD. Sesame Chicken on Rice
三菇斑頭板 1.21. Bass Fillet w. Triple Mushroom on Rice 5.50	左 宗 雞 飯 L61. ≠ General Tao's Chicken on Rice5.95
時菜豐味飯 L22. Preserved Meat w. Veg. on Rice5.50	魚香雞飯 L62. ≠ Chicken with Garlic Sauce on Rice5.95
雪菜蘭內板 L23. Preserved Meat w. Pickled Cabbage on Rice 5.50	宮保蝦仁飯 L63. ≠ Kung Po Shrimp on Rice
简单程片版 L.24. Sticed Chicken w. Veg. on Rice5.50	霸王京瓜殿球 L64. Shrimp & Ritter Melon w. Salt Egg Sauce on Rice 7.50
權油運絲板 1.25. Shredded Chicken w. Oyster Sauss on Rice 5.80	白版角形面版 L65. Sliver Fish Omelet on Rice
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時來報仁飯 1.28. Baby Shrimp w. Veg. on Rice	中芹香干飯 L68. Salted Tofu w. Chinese Celery on Rice6.08
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時菜肉片級 L39. Sliced Pork w. Veg. on Rice	泰式雞飯 L79. / Spicy Thai Chicken on Rice6.50
涼瓜牛內板 i.40. Beef w. Sitter Melan on Rice	八面海水钢版 LBO. Country Style Duck on Rice





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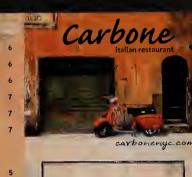
湯麵類	NOODLE SOUP
	录粉/河粉/栽粉
	Fun, Flat Rice Noodle or Lai Fun) Wonton Noodle Soup4.00
当 存 殖 1.	
菜追麵3.	
※ 近 短 3. 原汁牛脑超 4.	Beet Stew Noodle Soup4.00
作用于胸壁 4.	Beef Noodle Soup
中班男祖 6	Proceed Duck Mondia Source 4.00
人切内地 0. 方面包括 7	Roasted Duck Noodle Soup
海維滑鏈 B.	Soy Sauce Chicken Noodle Soup4.00  Plack Muchroom Noodle Soup4.00
北铁滑麵 9.	Black Mushroom Noodle Soup 4.00
	. Shredded Pork with
滑 麺	Cabbage Noodle Soup4.00
李菜肉絲 11	. Shredded Pork with Preserved
35 SF	Vegetable Noodle Soup4.00
多 至 每 12	Fish Ball Noodle Soup4.25
	Seafood Noodle Soup4.95
粥 類	RICE CONGEE
	Plain Congee2.00
	. Congee with Assorted Meat3.50
皮蛋瘦肉粥 18	5. Pork with Thousand Year Egg Congee 3.50
转紅 们 1	7. Pork Blood with Congee3.50
	3. Congee De Sam Pan
	3.50 Congee with Beef
	). Congee with Pork & Pork Liver 3.50
	I. Congee with Sliced Fish & Beet 4.00
	2. Congee with Slicod Fish4.00
C	HINATOWN BAR-B-O
	3. Roast Duck
	4. Roasted Pork
	5. Barbecued Spare Ribs
	5. Soy Sauce Chicken
自切上紙 2	7. Steamed Chicken
使 拼 2	B. Roasted Duck & Roast Pork9.95
	9. Roasted Duck, Roasted Pork &
	Soy Sauce Chicken12.95
	CDA CUICINIE
	SPA CUISINE
水煮時菜【	1.Steamed Vegetable8.95
水煮醇菜雞 [	2. Steamed Chicken with Veg 9.95
水煮醇菜牛 [	3.Steamed Beef with Veg 10.95
水煮時菜豆腐 [	4.Steamed Bean Curd with Veg.8.95
水煮豆仔.	5.Steamed String Beans, Tofu,
豆腐.茄子	
水本建筑的设置	6.S(earned Jumbo Shrimp w. Veg. 15.95
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APPETIZER  6 30. Egg Roll (1).  5 ind 931. Scallion Pancake.  6 ind 93. Scallion Pancake.  6 ind 93. Scallion Pancake.  6 ind 93. Shu Mai (6).  6 ind 94. Shu Mai (6).  7 ind 94. Shu Mai (6).  7 ind 95. Shu Mai (6).  8 ind 94. Shu Mai (6).  9 ind	
第 46 scA 手がき 42. Wonton or Fng Drop Soup ・ 44 43. Chicken Rice Soup. ・ 45 44 44. Chicken Rice Soup. ・ 45 45 44. Alot & Sour Soup. ・ 45 45 44. Alot & Sour Soup. ・ 56 47 49 45 Bean Card with Vegetable Soup. ・ 57 48 49 47. West Lake Beef Soup. ・ 58 47 48 48 47. West Lake Beef Soup. ・ 58 47 48 48 47. West Lake Beef Soup. ・ 58 47 48 48 48 51. Hand & Fish Maws Soup. ・ ▼ 58 48 48 51. Hand & Fish Maws Soup.	## et ## 74. Sweet & Sour Chicken
형 변화 55 PORK 로 하 40 52. Port Cupps Palung Style 로 하 40 53. a Batted Sall or Eppper Fort Chops 40 40 54 54 54 55 55 55 55 55 55 55 55 55 55	第

HOUSE SPECIAL

<b>什菜類</b>	VEGETABLE & BEAN CURD	и
紅燒豆腐	92. Bean Gurd Brown Sauce	н
麻苍豆居		и
菲耳炒蓬菜	94. Spinach with Fresh Garlic8.95	п
色香茄子	95 Eggplant with Garlic Sauce	ш
炒什菜	96. Sauleed Mixed Vegetables8.95	п
干乌四字豆	97. Dry & Sauteed String Beans 8.95	ш
清炒西洋菜	98. Sauteed Watercress8.95	п
水质苔	99. Mu Shu Vegetable8.95	ш
北莊扒菜店	100. Black Mushroom with	ш
	Vegetable Heart9.95	ш
羅漢斎	101. Buddhist Supreme	ш
炒蒸筒	102. Sauteed Asparagus	ш
木顶194/由	103. Mu Shu Chicken/Beel/Pork 9.95	
海鮮類	SEAFOOD	
腰果椒仁		
	105. «Kung Po Shrimp	
政汁坝仁		ш
政庁双仁 政汁石螺	107. Snail with Black Bean Sauce 10.95	п
放汗石坑		
政术杆玑 豉汁鲜就	109. Squid with Black Bean Sauce 10.95	
	110. Clam with Black Bean Sauce 11.95	
政汁炒蚬 椒鹽鮮就	111. «Baked Salt & Pepper Squid	
松 龍 柳	112. Jumbo Shrimp w. Lobster Sauce 15.95	
取 犯 树 豉汁蝦球	113. Jumbo Shrimp W. Black Bean Sce., 15.95	ш
政 / T	114. Jumbo Shrimo w. Fresh Asparagus 15.95	М
且可取取 什菜蝦球	115. Jumbo Shrimp w. Mixed Vegs 15.95	
芒果奴珠	116. Jumbo Shrimo with Mango 15.95	м
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鱼香蝦珠		ш
	119. «Scallop with Garlic Sauce	ш
政计符子		ш
紅塊雲子	121. Scallop with Brown Sauce	ш
紅旗石斑	122. Braised Whole Sea bass	ш
SE ME ALI ME	(with Garke, Ginger, Scallion, Peoper) S.P.	ш
豆豉石斑	123. Crispy Whole Sea bass with	ш
20.00.00	123. Crispy Whole Sea bass with Black Bean Sauce	ш
蕃葱龍椒	124. Lobster with Ginger & Scallion S.P.	ш
政汁能蝦		ш
秋 殼 蟹	126. Salt Baked Soft Shell Crab (2pcs.)S.P.	ш
<b>姜蔥炒餐仔</b>		ш
干煎龍利	128. Pan Fried Whole Grey Sole (Soy Flavor) S.P.	ш
甜品類	DESSERT	н
芒果布汀	129. Mango Pudding1.25	
排汁布汀	130. Coconut Pudding1.25	ш
红豆沙	131. Red Bean Cantonese Style 2.50	ш
原原喳喳	132. Buboh Cha Cha2.50	Ш
西米涼粉霧	133. Taploca with Cold Rice Nondle2.50	ш
·豆 周 花	134. Totu	ш
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Desserts

Beverages

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antipasti Primi Secondi Caprese di Mozzarella di Bufala Fresh mozzarella pared with sliced tomatoes topped with fresh basil Pollo Scarpariello Chopped chicken on the bone with sausage, potatoes and herbs in a vinegar sauce Spaghetti al Pomodoro Fresco Spaghetti in a fresh tomato sauce Rigatoni alla Amatriciana Rigatoni with pancetta and fresh tomato sauc Prosciutto e Melone Ripe melon accompanied by slices of prosciutto Scaloppine di Vitello al Marsala Sauteed veal eutlets with mushrooms in a marsala sauce Fagottini con Salsa di Noci Homemade eggplant mutoli shaped like sacks in a wabuut cream sauce Rollatine di Melanzane Eggplant rolls stuffed with a ricotta cheese topped with mozzarella cheese and tomato sauce Lasagna alla Bolognese Homemade lasagna topped with meat sauce and fresh mozzarella cheese Tagliere di Salumi Misti An assortment of delicately sliced imported salami Pollo Impanato alla Capricciosa Breaded chicken sauteed in extra olive oil with fresh tomato, red onions, balsamie vinegar Insalata di Mare Market fresh seafood salad Gnocchi alla Sorrentina Homemade potato gnocchis in a fresh tomato sauce topped with mozzarella cheese Verdure Grigliate A healthy assortment of fresh grilled vegetables Battuta di Pollo alla Piastra Chicken breast grilled to perfection Linguine alle Vongole Linguine with clams, garlic and parsley in a extra virgin olive sauce Pepata di Cozze Mussels stewed in a spicy tomato broth Straccetti alla Trasteverina Shredded beef topped with fresh arugula and cherry tomatoes 18 Ziti al Forno Ziti baked with ricotta cheese and tomato sauce topped with fresh mozzarella cheese Insolate Lattuga alla Trentina Boston lettuce topped with slices of granny smith apples, crumbled walnuts and shaved parmigiano Penne all Arrabbiata
Penne tossed in a fresh spicy tomato sauce Scaloppine alla Romana Veal roll stuffed with prosciutto and sage sautéed in white wine sauce Insalata Verde con Cetrioli Fresh greens accompanied by sliced cucumbers Rigatoni alla Puttanesca Rigatoni with black olives, capers, and anchovies in a tomato sauce Misticanza con Rape e Caprino Mesculin salad with roasted beets topped with velvety goat cheese Scaloppine Piccata
Sauteed veal in white wine sauce and capers Fettuccine Speck Carciofi e Pomodorini 13 Homemade fettuccine with artichokes, smoked ham and cherry tomatoes Insalata Tropicale
Fresh greens tossed with avocado, hearts of palm,
com, ham, and mozzarella cheese Pollo alla Pizzaiola Sauteed chicken breast with marinara sauce, black olives and peppers Casarecci Primavera 13
Spiral-shaped pasta served with mixed vegetables Insalata Paesana Arugula salad with cannellini beans, fresh tomato and red onions Penne alla Siciliana
Penne tossed with roasted eggplants
fresh ricotta and cherry tomatos Polpettine al Pomodoro Six meatballs dipped in tornato sauce Insalata Tricolore
Tricolore solad goat cheese, dried cranberry,
tomatoes and walnuts Pesce del Giorno Fish of the day Zuppa Del Giorno

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# To Our Very

Our motto "Special Customers

Our motto "SMOKE" — "BAKE" — and "PICKLE" our own SAYS IT ALL. and is unbeatable anywhere.

To say it's from the "CARNEGIE" is to convey to your guests that you serve only the finest and tastiest of foods, be it professionally decorated food platters with all the trimmings or a complete sit down dinner for a thousand. (We can also customize any special occasion to your needs.)

Our special take out packaging insures that your food will always arrive fresh and hot as ordered.

On the following pages you will find a presentation of our many and varied culinary delights delivered to your home or office and guaranteed to tickle any palate and fit any pocketbook.



meter Ponker Milton Parker

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1	Desserts
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#### CARNEGIE'S Famous Specialities

Fried Chicken - Freshly broiled chicken dipped in our special batter and deep fried to a crispy golden brown	Chicken and Meatball Fricassee - CARNEGIE's special Fricassee in a delicious red giblet sauce
18 pieces per pan 24,95 per pan	10-12 servings 34.95
Stuffed Cabbage Roumanian style served in sweet and sour sauce	Potted Meatballs served in a rich brown gravy
12 large pieces per pan 48.00 per pan	10-12 servings 34.95
Old Fashioned Noodle or Potato Kugel 8-10 people per pan 19.95 per pan	Hungarian Goulash served over broad noodles and fresh vegetables
Blintzes - CARNEGIE's famous assorted	10-12 servings 37.95
homemade blintzes. Choose from cheese, strawberry, cherry or blueberry. Accompanied by apple sauce and sour cream 12 per pan 39.95 per pan	Sauteed Chicken Livers served with fresh vegetables and boiled potatoes 10-12 servings 34.95 Potted Brisket of Beef served in rich
Stuffed Derma - CARNEGIE's own	brown gravy
made stuffed derma delicately broiled and	6-8 servings 42.95
covered with a superb brown gravy.  12 large pieces per pan 49.95 per pan  Gefilte Fish - Our own Gefilte fish served with sharp horseradish	Chopped Liver - CARNEGIE's own made chopped liver available in any mold, beautifully garnished, decorated and surrounded by crackers or bread
12 pieces per pan 48.00 per pan	15.00 per pound / minimum 3 pounds
Potato Pancakes - A traditional favorite served with apple sauce and sour cream	Potato Pirogen - Fried or boiled pirogen served with sour cream
12 non non 20 05 non non	25 pieces per per

Soups - Our delicious homemade soups-Chicken with matzo balls, noodles, kreplach, kasha or fresh rice 30.00 per gallon

Hot or cold Russian style Borsht, served with boiled potato and chopped vegetables

32.95 per pan 25 pieces per pan



12 per pan



24.95

40.00 per gallon

#### CARNEGIE'S "Subsational" 6 Foot Sandwich

(Also available in 3 foot size)

Feeds 5-6 people per foot

25.00 per foot

Consists of Pastrami, Corned Beef, Turkey, Roast Beef, Salami, Bologna, Ham, American, Swiss. Garnished with Cole Slaw, Pickles, Pepper and Olives and served with Russian Dressing.



#### CARNEGIE's Famous Sloppy Joes

Unbelievable 4 Layered Sandwiches.

This remarkable platter is made up of various CARNEGIE specialities which include combinations of Tongue, Turkey, Pastrami, Corned Beef and Fresh Brisket, Cole Slaw and Russian Dressing.

8-Cuts per sandwich

3-4 servings

30.00 per sandwich



#### Having A Picnic?

Great Outdoor Fun for Friends & Family

Selections include a famous CARNEGIE sandwich (any kind), potato salad, cole slaw, chocolate chip cookies and a soda. Paper service and utensils included, all beautifully boxed.

2 or more people minimum

15.00 per person

#### The Magnificent 10 Person Buffet Platter

Professionally decorated platters accompanied with 2 pounds of homemade cole slaw, 2 pounds of fresh potato salad, assorted sours, a tray of rye bread and dinner rolls and of course, mustard, russian and mayo on the side.

CARNEGIE's Best

Incudes your choice of any 4 pound assortment of the following: Freshly baked white meat Turkey breast, Rare Roast Beef, N.Y.'s #1 Smoked Pastrami, our specially cured 1st cut Corned Beef, superbly pickled Tongue, Fresh Brisket of Beef

N.Y.'s Finest

Includes your choice of any 4 pound assortment of the following: Imported Boiled assortment of the following: Imported Boiled American, Freshly Roasted Virginia Ham, CARNEGIE's own salami, delicious Bologna, Imported Liverwurst, the finest American Cheese, Imported Muenster cheese, Finlandia

\$12.00 per person

\$9.00 per person

#### **Tempty Salad Platter**

Minimum 10 Persons

INCLUDES 1 POUND EACH OF THE FOLLOWING:



Chunky Chicken Salad Freshly Steamed Shrimp Salad The Greatest Chopped Liver White Meat Tuna Salad Freshly Chopped Egg Salad \$10.00 per person

## CAVE TROIT DELICATESSEN & RESTAURANT

With Love

#### The Incomparable Party Sandwich Platter

Minimum 10 Persons

Your choice of any assortment of the following 10 gargantuan sandwiches on a professionally decorated tray and cut in thirds

Also includes • cole slaw • potato salad • assorted sours and of course mustard, russian and mayo

Roast Beef Corned Beef Turkey Tongue Brisket

Ham and Swiss Pastrami Salami Bologna Liverwurst \$11.00 per person Chopped Liver Egg Salad Tuna Salad Chicken Salad Shrimp Salad

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A very personal style of catering and yet different and unique.

The CARNEGIE will bring the corner deli right into your dining room or office (complete with banner).

We set up two eight foot tables-plug in our commercial meat slicer—STEAM our own world's best Corned Beef—Pastrami and Brisket of Beef in large portable chafing dishes and then cut it to order for your guests in any amount and combination they desire.

On the deli counter we create in you home, we tastefully set up and display almost anything you can order at the CARNEGIE which in addition to Corned Beef, Pastrami and Brisket of Beef can include:

Fresh Roasted Turkey Breast-Kosher Style Salami-Boiled Ham Baked Virginia Ham-Bologna-Cheeses of all kinds-Potato Salad Creamy Cole Slaw-Assorted Sours-Olives-Lettuce-Tomatoes-Onions



To top off your evening's festivities...

A Fantastic "Viennese Table" An assortment of our own freshly baked pastries Our world reknowned cheesecakes Fresh fruit salad bowl Freshly brewed coffee with all the necessary complements A sheet cake individually decorated for your special occassion A complete assortment of paper and plastic products available See our Banquet Manager for prices and arrangements.

Professional help available, if required, and of course we will leave your home spotlessly clean.

#### UNBELIEVABLE DESSERTS

Baking Fresh Daily on the Premises

Our Famous Cheesecake Your tastebuds will throw a party for your mouth!

Enjoy it plain but delicious topped with strawberries, blueberries or cherries.

Or Try

Our Super Delicious Ruglach Cheesecake topped with creamy milk chocolate Fresh Strawberry Cheesecake in season

Assorted Fresh Baked Butter Danish Pastry Chocolate 7 Layer Cake Nut & Raisin Sour Cream Ruglach Chocolate Fudge Layer Cake Coconut Layer Cake
Black Forest Cake Chocolate Fruit and Nut Bobka Plain Found or Marble Cake Hungarian Apple or Cheese Strudel
Apple Streizel Cake
Assorted Butter Cookies or Chocolate Chip Cookies



Cream Pies

CALINEOUS

Our Cream Pies Are the Best Coconut Cream Pie, Chocolate Cream Pie, Banana Cream Pie

CARNEGIE's Custom Baked Cakes For any occasion, expertly decorated by our own famous pastry Chef.

Any size or shape!! Also available full or half size sheet cakes.

Grand Finale

The finishing touch to any affair is dessert. CARNEGIE will create for you a Viennese table that will fill everyones sweet tooth with the greatest satisfaction.

Italian Pastries, French Pastries, Pies, Cakes and Fruits are available.

#### CARNEGIE'S "FAMOUS"...

Freshly Roasted 4 Lb. Chickens cut in quarters and professionally decorated \$9.00 per chicken / minimum 3 chickens per platter

Also available...our own made Mince, Apple, Pumpkin or Coconut Custard Pie



#### THANKSGIVING SPECIALTIES— Or All Year Round!

Fresh Oven Roasted Turkey beautifully garnished and displayed on a platter.

Sizes range from 12-15 Lbs. — 22-25 Lbs.

Also available in larger sizes.

All Turkey platters include our special"Holiday" stuffing, giblet gravy and candied sweet potatoes.

(whole) \$6.00 per pound raw weight



#### Coffee & Tea Set-Ups

20-25 cups per gallon

\$16.00 per gallon

Set up includes milk, sugar, sweet and low, paper cups and stirrers, spoons and napkins.

Coffee urns available

\$100.00 deposit required each





# FOR THAT DELICIOUS CARNEGIE TASTE, FOLLOW THESE SIMPLE INSTRUCTIONS

- 1) Put a small amount of water in a pot and bring to a boil.
- Put CARNEGIE'S SLICED CORNED BEEF or PASTRAMI in a collander or strainer. COVER and place over steaming water. Make sure meat does not touch water.
- 3) Steam for a few minutes, until meat is warm to the touch.
- 4) Remove meat from steamer.
- 5) For best results, DO NOT use a grill or microwave oven.

"EAT AND ENJOY"



### Corporate House Charge Application

Corporate Name
Address
Phone
Bank-location
account number
Name (s) of person (s) authorized to charge:
Billing Information: (if other than applicant (s))
Name
Address
Phone



# Lunch menu \*\*\*Lunch menu is served tuesday to sunday \*\*\* starting at 7:30 a.m. until 3:30 p.m SOUP & SALADS PANINI SIMPLICI (PLAIN SANDWICH) PANINI DI CASA (SANDWICH COMBINATION)

CREESECAKE. 1.75 COFFEE CAPUCINO TEA
CHOCOLATE MOUSSE. 1.75 EXPRESSO MOCACINO JUICES
APPLE BREAD PUDDING. 1.75 GINGER ALE
CLUB SODA
CRÈME CARAMEL 3.75 SARKLING WATERS:
DUGHINI MOCASSES BABY LURISIA - SARATOGA - PELEGRINO.

BEVERAGES:

DESSERTS:

# CARVÃO CHURRASCARIA GRILL, BAR & LOUNGE 1477 SECOND AVENUE \* NEW YORK \* NY

PHONE:212-879-4707 \*212-879-7303 WE DELIVERY

5<sup>TR</sup> AVE TO EAST END 67TH TO 87TH



THE NEW COOL PLACE UPPER EAST SIDE 1477 SECOND AVE NEW YORK, NY 212-879-4707

# STARTERS SALADS

HOUSE SALAD	4.75
ENSALADA DE SUSTANCIA (NOURISHING SALAD) (tomato/cucumber/onions/roasted garlic/olives/fresh herby& roasted pepper	4.95 s)
VINE RIPE TOMATO & ONIONS	4.95
SEARED SALMON SALAD	7.25
SALMON TARTAR	7.25
SMALL POTS	
CLAM POT (PORTUGAL)	<b>7.9</b> 5
MUSSEL POT (SPAIN) (roasted garlic/virgin olive oil/white wine/chorizo/cilantro & soffron)	<b>7</b> .60
SOUPS	
CHICKEN SOUP (PORTUGAL) (sliced haby eggst/carrots/organic chicken & orzo)	3.75
VEGETABLE SOUP (SPAIN) (baby kale/carrois & red bean puree (dane w/ vegetable & chicken broth)	3.75
CALDO VERDE (PORTUGAL)	3.75
AND MORE	
CHICKEN WINGS	5.50
CHERRY WOOD GRILLED CUSHION MEAT	7.60
PORTUGUESE SARDINES	6.25
ROASTED PEPPERS (MAMA STYLE)	5.75
FRESH GRILLED QUAIL (FLAVORED W/PANCENTTA) (APPETIZER SIZE) **TEMPERATURE RECOMMENDE MEDIRARE)	5.50
SMOKED BABY BACK RIBS	8.95

WE ARE ALLERGIC TO CREDIT CARDS

# CHURRASCO (BARBECUE) \*\*SPECIALTIES OF THE HOUSE \*\* \*\*\*ALL OUR GRILLING IS DONE WITH CRYSTAL GRAY SALT \*\*\*

HOLE GRILLED CHICKEN CHURRASCO 12.50	
ALF GRILLED CHICKEN CHURRASCO	
RESH GRILLED QUAIL (flavored with smoked pancetta)	
GRILLED MEAT	
CANHA (TOP SIRLOIN)16.75	
LACK ANGUS STEAK	
FEAK CARVAO (FLANK STEAK)	
EW YORK CUT STEAK	
TEAK FRITTES (NO FRIES)	
ANGER STEAK	
RILLED RIB STEAK19.50	
ZONE19.50	
ORK LOIN STEAK11.50	
ORK CHOPS	

# 

#### 1 % POUND GRILLED LOBSTER WITH CORN ON THE COB

SIDE C	RDERS
RICE	COLLARD GREENS W/PANCENTTA 3.50 WUSHROOMS 3.50 SWEET MUSHED POTATO 3.60 BROCCOLI 3.75

WE ARE ALLERGIC TO CREDIT CARDS

FRIED RICE	OR LO MEIN (Brown Rice Available)	SEAFOOD
揚州炒飯 80. 机炒板供货品 82. 人炒板供货品 82. 人炒板供炒量 83. 人炒板供炒量 84. 瓜菜炒飯 86. 海鲜率面音 88. 跳廊面面音 89. 哈莱那面音 90. 各 或炒炒 91. 是州炒未种 92. 自粤炒未种 93.	Young Chow Fried Rice         4,95           Shrimp Fried Rice or Lo Mein         4,50           Chicken Fried Rice or Lo Mein         4,50           Roast Pork (or Pork) Fried Rice or Lo Mein         4,50           Beef Fried Rice or Lo Mein         4,50           Vegetable Fried Rice or Lo Mein         4,50           House Special Fried Rice         5,25           Assorted Scafood Pan Fried Noodle         8,50           Roast Pork Wyleg, Pan Fried Noodle         6,75           White Meat Chicken Wyleg, Pan Fried Noodle         6,50           Chinese Veg. on Pan Fried Noodle         6,50           Chinese Ven on Pan Fried Noodle         5,25           Singapore Mai Fun (Curry Flavor)         4,95           Taiwanese Mai Fun         4,95	級 龍 納 119 納 截 茲 121 并 蘇 賦 121 常 豆 起 机 123 是 足 級 低 123 是 足 級 低 125 公 條 級 位 125 全 原 取 庭 成 133 是 死 是 成 133 是 不 页 是 对 133 干 页 是 对 133 干 页 是 对 133 干 页 是 对 133 干 页 是 对 133
CHOW MEIN		<b>是芝鲜新 136</b>
鶴叉牛炒節 94.	Chow Mein (Chicken, Roast Pork or Beef) 4.95 Chow Mein (Shrimp or Crab Meat)	極 壁 鲜 就 137. 海 鲜 雀 巢 138. 專 椒 蕊 子 139. 海鲜豆腐货 140. 海 鲜 銀 髮 141.
POULTRY *	(Lunch Price Include Soup & Rice)	<b>就是大级142.</b>
就計劃片 97. 芥烹訊片 98. 漆果 編 99. 檸檬 編 100. 慶話照片 101. 物 觀 編 102. 分 環 編 月 104.	Lunch   Dinner	VEGETABLE: (PLEASE MEN' OR STARCH) 途池唐計類 143, か 什 第 144, か 非 第 145, か 空 東 146
PORK		魚 香 茄 子 147. 家 常 豆 盾 148.
本 選 肉 106. 白菜 又 坝 107. 京 却 四 如 108. 粉 飯 周 109. 四字至又坝 110. 魚 杏 肉 및 111.	Pork Chop w/Peking Sauce 4.95 7.25	無姿豆腐 149. 無 基 波 菜 150. 炒 西 準 菜 151. 茶 辛 什 錄 152.
BEEF		
秀豆牛肉 112. 秀 枫 牛 113. 芥 曆 牛 114. 京 仔 牛 115. 余 古 牛 116.	Niced Beef w/Green Peas   4.75   7.25	Soda: Coke, Pepsi Beer: Domestic Imports Espresso

		Lunch Dinner
城 龍 糊	119.	Shrimp w. Lobster Sauce 8.25
甜 酸 坻	120.	Sweet & Sour Shrimp 4.95 8.25
<b>计 策 奴</b>	121.	Mixed Vegetable w. Shrimp 4 95 8.50
<b>汗 雕 拟</b>	122.	Shrimp w. Broccoli 4,95 8,25
夏 鼓	123.	Shrimp with Snow Peas 4.95 8.25
上 近 松	124.	Shrimp w/Scallion & Ginger 4.95 8.50
果 级 1~	125.	Baby Shrimp w/Cashew Nuts 475 750
7保城仁	126.	*Kung Pao Shrimp (Spicy) 4.75 7.50
· 豆 糕 仁	127.	Baby Shrimp w/Green Peas 4.75 7.50
经原规	128.	Lobster Cantonese (in the shell) 12.95
计规 姒	129.	Lobster w/Black Bean Sauce (in the shell) 12.95
死龍蝦	130.	Lobster w/Ginger & Scallion (In the shell) 12.95
张 解 版	131.	Steamed Lobster (in the shell)
计石斑	132.	Steamed Sea Bass w/Black Bean Sauce 10.95
上旅程利	133.	Steamed Grey Sole w/Ginger
F 寂 龍 利	134.	Pan Fried Grey Sole (Soy Flavor) 10.95
支计解散	135.	Squid with Black Bean Sauce 4.75 7.50
1. 放鮮敗	136.	Squid with Ginger & Seallion 4.75 7.50
	137.	Fried Squid
医鲜音果	138.	Seafood Nest (Mixed Seafood)
1 椒 茶 子	139.	Scallop with Black Pepper8.95
医鲜豆腐货		Assorted Seafood Casserole
安鲜酿处		Seafood w/Veg. in Sizzling Platter
我是大级		Jumbo Shrimp Sizzling Platter
VEGETA	BLES	_
( PLEASE OR STAR		ION OF NO OIL, SALT, SUGAR
		Lunch Dinner
经油唐芥蘭	143.	Chinese Broccoli w/Oyster Sauce 4.50 6.50
少什菜	144.	Sauteed Mixed Vegetable 4.50 6.25
少非斯	145.	Sauteed Broccoli w/Garlic Sauce 4,50 6.25
五字四七	146.	Sauteed String Bean (w. Meat) 4.50 6.25
0. 香茄子	147.	Egg Plant w/Garlic Sauce (w. Meat) 4.50 6.25
不豆腐	148.	*Bean Curd Country Style w/Vegetable . 4.50 6.25
1 姿豆腐		*Bean Curd w/Hot Spicy Sauce (w. Meat) 4,50 6.25
品基油菜	150.	Sauteed Spinach w/Fresh Garlic 4.50 6.25
发彩酒也	151.	Sauteed Watercrest 4,50 6.25
华 十 計	152.	Steamed Mixed Vegetable 4.50 . 6.25 (Add shrimp \$2.00 or Chicken \$1.00)
		(Add shrimp \$2.00 or Chicken \$1.00)
BEVERA	3E	



TAKE · OUT FREE DELIVERY

Business Hours:
(Lunch Served from:
11:30 a.m. 10:400 p.m. 7 Days)
11:30 a.m. 11:30 p.m.
This:
11:30 a.m. 12:300 Mid.
Sat:
11:30 a.m. 12:00 Mid.
Sat:
11:30 a.m. 12:00 Mid.
Sat:
New York, N. Y., 10024

COMBINACIONS ESPECIAL ... SPECIAL COMBINATION LUNCH HOURS: 7 DAYS 11:30 AM TO 4:00 PM

	Lunch Dinner
1.	Picadillo, Arroz Amarillo y Ensalada
2.	Ropa Vieja, Arroz Amarillo y Ensalada 4.50 6.25 (Shredded Beef, Yellow Rico, Salad)
3.	Carne Guisada
4.	Pollo a la Brasa (½) Arroz, Ensalada
5.	Chow Mein de Pollo, Arroz Frito y Egg Roll 4.75
6.	Camarones Consalsa de Langosta, Arroz Frito y Egg Roll
7.	Costilla Ahumada, Arroz Frito y Egg Roll 4.95 7.95 (B. B. Q. Spare Ribs, Fried Rice, Egg Roll)
8.	Carne con Pimiento, Arroz Frito y Egg Roll . 4.50 7.25 (Pepper Steak, Fried Rice, Egg Roll)
9.	Chulcta Frita, Arroz Frito, Ensalada 4.50 6.50 (Pork Choo, Fried Rice, Salad)

-		
CASA CHI	A - A CHINESE SPA	NISH RESTAURANT
POLLO A	LA BRASA (New Peruv	ian Style Roast Chicken) Items: Yellow Rice,
Choice Any	Two of the Following	Items: Yellow Rice,
Red Bean,	Black Bean, French Fri	es, Plantain and Salad. Whole (Solo) .8.75
1/2	6.25	Whole (Solo) .8.75
ENSALADA	5	SALAD
4 5 6 5	Envalada de Lechuga y Tomale	1.75 . Lettuce, Tomato Sala
鲜果少拉 2.	Ensalada de Aguacate	2.75Avocado Sala
#R 60 05 20 3	Ensalada de Pollo	4.95 Chicken Sala
什餘少拉 4.	Ensalada Mixta	3.50 Mixed Green
城仁沙拉 5.	Ensalada de Camarones	5.95 Shrjmp Sala 3.95 Fresh Fruit Sala
水果沙拉 6.	Ensalada de Fruta	3.95 Fresh Fruit Sala
TORTILLAS		OMELETTE
法式旦到 7.	Tortilla a la Francesa	4.25 French Omelett
杏蕉或茅仔 8.	Tortilla de Platanc D Pana	4 75 Potato of Plantal
火腿旦餅 9.	Tortilla de lamon	5,25 Ham Dmelett
<b>香縣旦新10.</b>	Tortilla con Chorizo	5.25 Ham Dmelet 4.50 Sausage Omelet
<b>蚁仁旦新11.</b>	Tortilla con Camarone	5.50 Shrimp Omelet
CARNES Y	20110	MEAT DISHE
(Se Sirve con Ens Platano O Papa)		(Served w/Salad, Fried Plantain or French Fr.)
块 砖 种 12.	Pernil Asado	5.50 Cuban Roast Por
炸 秣 由 13.	Masita Frlta	5.50 Fried Pork (Chunk
炸 硅 排 14.	Chuleta Frita (2) (	5.75 Pork Chops (2
本模牛班15.	Bistec Casa China	9.95 House Stea
弄 排 16.	Bistec Costilla	9.95 Rib Stea
<b>中 担 17.</b>	Bistec de Palomilla	6.75 Beef Steak Tenderlo
<b>炸牛 19 18.</b>	Bistec Empanizado	6.95 Breaded Stea 6.75 Ham Steak w/Pineapp
火股波器19.	Bistec de Jamon con Pina	6.75 Ham Steak w/Pineapp
牛 肝 抑 20.	Bistec de Higado	5.95 Liver Stea
大二十月21.	Carne en Salsa	6.95 Beef in Garlic Sauc
地 馬 22.	Pollo Asado (%)	4.95 Broiled Chicken ()
炸 45 23.	Pollo Frito (¼)	4.95 Fried Chicken ()
炸 點 粒 24.	Chicharrones de Pollo	5.25 Fried Crisp Chicke
專弄絲粒25.	Chicharrones de pollo Sin Hueso	7.25 Fried Boneless Chicke
	oz Blanco, Amarillo	(Following Served White Ric
o Moro) 場 非 26.	Pana Viois	6.50 Shredded Bea
库 月27.	Picadillo	5 95 Chonned Bee
坂 牛 展 28.	Roliche Mechado	5.95 Chopped Bee 6.75 . Cuban Pot Roast Bee 5.95 Beef Ste
坝 牛 肉 29.	Carne Guisada	5.95 Beef Ste
□ · · · · · · · · · · · · · · · · · · ·	Higado a la Ltaliana	5.95 Live w/Green Peppe
炸 45 肝31.	Higado de Pollo Salteado .	5.95 Live w/Green Peppe 5.95 Chicken Liver w/Green P
MARISCOS		SEAFOO
	Camprones Empanizados .	. 8.50 Shrimp w/Tomato Sau
題 包 概33.	Camarones Asados	.7.95Breaded Shrin
规 概 35.	Camarones Enchilados	.8.95 Broiled Shrim 8.75 Spicy Shrim
# TA 35.	Camarones Aiillos	8.75 Garlic Shrin
超包 鱼 37.	Filete de Pescado Empanizado .	.6.45 Breaded Filet Sc
非 + 38.	Serrucho Pescado Frito	6.75 Fried King Fi
处 战 是 39.	Langosta Tail Asada	6.75 Fried King Fl 13.95 Broiled Lobster Ta
珠味耀蜓尾 40.	Langosta Tail Enchilada .	13.95 Spicy Lobster T.
站计规城及41.	Langosta Tail Entomatados	13.95 Lobster Tail Tomato Sa
# :th 10 fb 47 c	Hara Davida Amela can Mantagalli	of CO Deathed Ciles Co

	OUR HOUSE SPECIAL
脱皮士的	Special Crispy Steak
焚冬扒鸭	Boneless Duck w. Black Mushroom 16.50 Boneless duck stuffed w. black mushroom & winter bamboo shoot in brown sauce.
王樹銀扒牛	Jade Tree Beef Steak
唐原炒替	Crabs Cantonese Style
加松石旗	*Crispy Seabass Black Pepper Flavors
<b>基拉亚詹</b> 普	Chicken & Bean Curd in Casserole 7.95 Died chicken sauteed w. green peas, mixed w. soft bean curd in casserole.
脱皮豆腐	Crispy Fried Bean Curd
本模扮題	8. *HOUSE SPECIAL LO MEIN
陈庆牛	9. *Beef Drange Flavor
果計组	Shrimp with Fruit Sauce , 8.25     Frawn w. mayonnalise sauce, fresh broccoli, set on bottom.

OUR HOUSE SPECIAL	ARROZ. 多四馬指43. Arroz con Pollo (Dominicano) 4.95, Chicken w/Rice
版 広 士 65 1. Spacial Crispy Steak	新 銭 48.44. Arroz Amarillo con Pollo 4.95Chicken w/Yellow Rice 著 銭 44.5. Arroz Amarillo con Comarones 8.25Shirimp w/Yellow Rice 脊銭換視見46. Arroz Amarillo con Langosta 12.95. Lob ster Tail Yellow Rice 麦 色 銭47. Arroz Amarillo con Calamares .5.50
更多外籍 2. Boneless Duck w. Black Mushroom 10.50 Boneless duck stuffed w. black mushroom & winter bamboo shoot in brown sauce.	先 96 48. Paella a la Valenciana 12.95 . Chicken, Pork, Seafood Rice
王继承外中 3. Jade Tree Beef Stask	炸 香 省 49. Platano Frito. 1.75. Fried Plantains 対 基 特 50. Papa Frita 1.50. French Fries 提出 会 カ 51. Garbanzo Guisado. 2.25. Chicken Peas in Sauce 男 正 系 52. Arroz Moro 150. Moro Rice
唐東珍替 4. Crabs Cantonese Style	等 終 53. Arroz Amarillo 1.20 Yellow Rice 红 戎 走 至 54. Frijoles Rojo o Negro 1.20 Red or Black Bean 大 家 色 55. Mofongo 3.95 Mash Plantains
加 和 万 组 5. *Crispy Seabass Black Pepper Flavors 11.95 Crispy fried whole seabass showered w, shredded green & red popper in black pepper sale.	B. B. Q. ROAST MEAT (CANTONESE STYLE) COLD CUTS (Please inform the staff if warm dishes are desired) 本 什 え 旅 56、Roast Pork Cantonese Style 4.95
	審 計 矩 秀 52. B. B. Q. Spare Ribs. (5m.) 5.25 (Lg.) 7.50 明 域 史 軟 58. Roast Duck. (Qt.) 5.75 (Hf.) 8.25
此致更度性 6. Chicken & Bean Curd in Casserole	SOUP
形 庆 王 詹 7. Crispy Fried Bean Curd	参 香 場 60、 Cantoness Wonton Soup (Pt.) 1.20 (Ot.) 2.50 総 財 場 61. Hot & Sour Soup (Pt.) 1.20 (Ot.) 2.20 経財民未進62、 Chicken Velvet Corn Soup 3.95 辛足正常よ64、 Sour Vegetable Soup 3.75 海里京席よ64、 Sea Food & Vegetable Soup 4.50 西黒河片本65、 Waterrest w/Pork Soup (Sm.) 1.85 (Lg.) 4.50 約別中間景65、 Casa China Sopa (Sm.) 1.85 (Lg.) 4.50
本種珍雞 8. *HOUSE SPECIAL LO MEIN	APPETIZERS
形 庆 中 9. *Beef Drange Flavor	**         \$\mathbb{R}\$ 70.         Steamed Dumplings (8)         3.75           \$\mathbb{R}\$ 71.         Fried Dumplings (6)         3.75           \$\mathbb{R}\$ 72.         Steamed Vegetable Dumplings (8)         3.75           \$\mathbb{R}\$ 73.         Shrimp Dumplings (6)         3.95           \$\mathbb{R}\$ 74.         Cold Mondle WySsame Sauce         3.50
来 计 组 10. Shrimp with Fruit Sauce , 6.25 Prawn w. mayonnaise sauce, fresh broccoli, sat on bottom.	# 参 布 75. Spinach Fried Wonton
ਤε ઋ ঋ 11. Peking Duck (Half) 12.86 (Whole) 22.50	西产基特敦 76. Chicken & Vegetable Noodle Soup. 4.25 赛 螺 矛 矩 77. Scalood & Vegetable Noodle Soup. 5.75 仟 采 泰 粳 78. Externet Noodle Soup. 4.50 木 常 獎 79. Little Bit of Everything Noodle Soup. 5.25

\* Hot & Spicy

#### CASA DARIO RESTAURANT 185 West 47th Street New York, NY

CHEF'S SALAO3.95 ANTIPASTO4.25	SPAGHETTI, MEAT SAUCE
TOSSEO SALAO1.95	SPAGHETTI, with BUTTER4.00 SPAGHETTI, with ANCHOVIES4.50
BAKEO CLANS (% dozen) 4.50 Z GARLIC BREAO 1.50 Z FRENCH FRIES 1.75 B ******  ******  FRIEO SHRIMP PARMIGIANA B.00 F FRIEO SHRIMP 7.95	SPAGHETTI, with MUSHROOMS. 4.50 ZITI with TOMATO SAUCE. 4.50 ZITI with MEAT BALLS. 4.95 SAKED ZITI. 4.75 SAKED ZITI, SAUSAGE. 6.95 SAKED ZITI with MEATBALLS. 6.75 SAKED ZITI, RICOTTA. 6.00 MANICOTTI. 4.75 RAVIOLI, MEAT SAUCE. 5.25
SHRIMPS FRA OIAVOLO	PEPPERS and EGGS. 3.25  POTATOES and EGGS. 3.25  PARTIES AND PROPERS AND PROPERTY A
VEAL CUTLET with TOMATO SAUCE. 7.25  VEAL CUTLET A LA PARMIGIANA. 7.95  VEAL CUTLET PARMIGIANA with  EGGPLANT	HEATBALL PARMIGIANA

# country breakfast from our kitchen 6:00 am to 11:00am

#### • eggs and omelettes

two eggs any style with home fries & toast	2.25
two eggs with bacon or ham or sousoge	3.25
cheese omelette	2.95
ham & cheese omelette	3.75
western style omelette	3.75
mushroom omelette	3.50

all our omelettes are made with three eggs

#### go - low carb-

on all egg & omelette dishes we offer field greens and tomoloes in place of potatoes at no extra charge

	Paricaves buca me	iii oi ciid	ilan nencinoga	weeky.
	with bacon or ham	or sausage		3.75
	with greek yogurt &	k fruit		4.25
	with two eggs		• • • • • • • • • • • • • • • • • • • •	3.50
	egg sandwiches	bree	akfast grilled ch	eese
	single egg	1.50	plain	1.50
	with bocon	2.00	with bacon	2.00
	with ham	2.00	with hom	2.00
	with sausoge	2.00	with tomatoes	2.00
ı	coffee1.00 tea.	1.00 chai.	1.75 chai lat	e2.45

cappuccino...2.75 espresso...2.00 we also have

bagels and a variety of fresh juices & drinks

# the casual





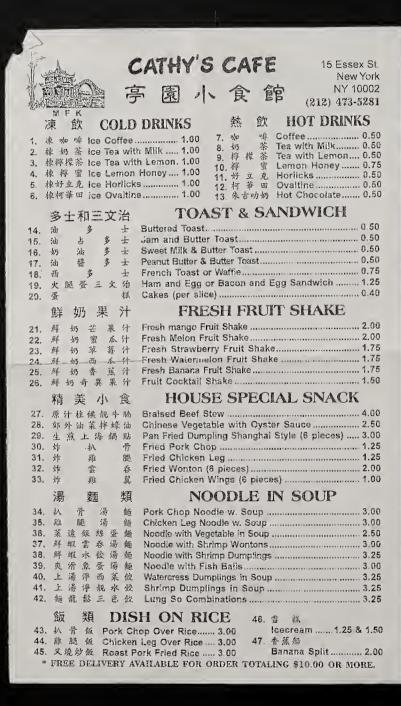
food for thought

24 john street new york tel. 212 -346-0571

its all about fresh
its all about flavor
its all about time

and yes we deliver call us for the best fast & casual food in town

burgers bigger and be	etter	grilled jumbo shrimp sandw	iches	
#1 the classic burger	3.50	#1 new orleans	5.95	
w / lettuce & onions on a sesame bun		spicy shrimp on flat bread w / field greens & ranch sauce		
#2 cheeseburger	3.95	#2 mango shrimp	5.95	
w / lettuce & onions on a sesame bun		on flat bread with mango salsa & field greens	5.95	
#3 the works	3.95	#3 baja shrimp  on flat bread w / avocado salsa ,field greens & jack cl		
w /lettuce, tomatoes, onions, moyo, & dijon must	ard		iccsc	
#4 california burger	4,25	quesadillas		
w / lettuce, tomatoes , bacon & mayo		#1 lowfat chicken	4.50	
#5 portobello veggie	4,25	#2 baja shrimp - w / jalapeno salsa	5.95	
w / a whole portobello and grilled vegetables		#3 baja chicken w/jalapeno salsa	4.50	
go with a combo get a large soda and		#4 black bean	3.95	
french fries or onion rings for \$ 2.00 extra		salads - low carb-		
grilled chicken sandw	riches	#1 house salad -w/grilled vegetables	4.95	
#1 the original	3.95	#2 classic caesar - w / roosted peppers	4.95	
on country bread with field greens & honey dijon		#3 greek salad - w / grilled eggplant	5.95	
#2 BBQ grilled chicken	4.25	#4 grilled chicken caesar 6.25		
on country bread w/grilled onions & spicy BBQ	sauce	#5 grilled shrimp caesar	7.50	
#3 buffalo blues	4.25	#6 grilled chicken fajita salad	6.25	
buffalo chicken on country bread w / tomatoes & blue cheese		#7 santa fe grilled chicken salad -BBQ 6.2		
#4 tuscan grilled chicken	4.25	#8 chicken florentine salad	6.25	
on flat bread with tuscon solsa & parmesan chees				
#5 california grilled chicken	4.25	sides		
on flat bread with avocado salsa, lettuce & jack o	cheese	french fries1.95 onion rings1		
( and the second		buffalo chicken2.95 chicken fingers	32.95	



VEGETARIAN CHOICE

Op. = (Optional)

すの母手 生 と Pry Sauteed String Bean 5.25
無 多 上 後 本 \* Eggplant with Garlic Sauce (Op. with Meat) 5.25
無 多 上 後 \* \* Spiry Bean Curd, Szechuan Style (Op. with Meat) 5.25
※ 年 上 後 \* Bean Curd Home Style (Op. with Meat) 5.25
※ 東 本 本 本 本 本 を A \* Spiry Bean Curd Home Style (Op. with Meat) 5.25
※ A \* Bean Curd Home Style (Op. with Meat) 5.25
※ A \* Sutteed MaskFrom and Bamboo Shoots 5.25
※ Broccoli with Garlic Sauce 5.25
※ Steamed Musch Vegetables with Garlic Sauce 5.25
※ A \* Sorted Vegetables with Garlic Sauce 5.25
※ Moo Shoo Vegetables (2 Pancakes) 5.25

Moo Shoo Vegetables (2 Pancakes) 5.25 FICE AND NOODLES
Fried Rice (theire of Churken Rosat Pork
Vegatables, Rode of Shrimp)

85 料 多 名
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Vegatables Rod of Shrimp)

6 末 次 多 を
Chow Mein (Chouce of Churken, Rosat Pork
Vegatables, Rod of Shrimp)

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Chow Mein (Chouce of Churken, Rosat Pork,
Vegatables, Rod of Shrimp)

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Vegatables, Rod of Shrimp)

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Rosat Pork
Vegatables, Rod of Shrimp) RICE AND NOODLES Pt. Qt. . 3.25 4.50 . 4.10 4.95 . 4.50 . 4.95 . 5.25 . 4.50 4.95 6.50 8.50 0.70 0.70 1.20 0.65 0.55 2.95 BEVERAGES Soda (Canned) Domestic Beer Imported Beer

All Entrees Served with White Rice or Brown Rice Extra Rice \$0.60 Per Pint \$1.00 Per Quart Dry Noodle \$0.30 Per Bag Extra

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#### **\*\*\*\*** CELESTIAL EMPIRE'S

Special Weekday

Lunch Combination From 12:00 Noon to 3:00 P.M.

All served with Roast Pork Fried Rice, Brown Rice or White Rice,

Choice of Appetizer: Egg Roll or Soup (Wonton, Egg Drop or Hot & Sour Soup) s at the I 1 Sweet and Sour Pork

व्य	KLAK.	1×J	L 1. Sweet and Sour Fork 4	.95
ú	怟	3.82	L 2. Sweet and Sour Chicken 4	.95
Q	\$B <sub>1</sub>	rk)	* L 3. Twice Cooked Pork 4	.95
۴	10)	12,	L 4. Chicken with Broccoli 4	.95
亥	桃	22,	L 5. Chicken with Honey-Glazed Walnuts . 4	.95
4	果	.22,	L 6. Chicken with Cashew Nuts 4	.95
ħ	椒	牛	L 7. Pepper Steak	.25
14.	槐	#44	L. 8. Shrimp with Lobster Sauce 5	.25
۴	簡單	した	L 9. Baby Shrimp with Broccoli 5	.25
Ŧ-	纯牛口	的纯	* L10. Dry Sauteed Shredded Beef 5	.25
ĸ	生 常	. 腐	★ L11. Bean Curd Home Style	
			(Op. with Meat) 4	.95
	什		L12. Mixed Assorted Vegetables 4	
ø.	杏谷	- M	* L13. Sauteed Broccoli with Garlic Sauce 4	.95
ř.	杏	\$8,	★ L14. Chicken with Garlic Sauce	.95
	保		* L15. Chicken with Peanuts 4	.95
ž	华内	冷	L16. Sliced Pork with Scallions 4	.95
	351		L17. Moo Shoo Pork (2 Pancakes) 4	.95
	例取		L18. Chicken and Shrimp with Broccoli 5	
۴	烧虾	1-	★ L19. Shrimp with Chili Sauce	.25
			★ HOT AND SPICY	

CELESTIAL EMPIRE

Authentic Chinese Cuisine Eat In or Take Out

Family Business For 14 Years

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MAJOR CREDIT CARDS ACCEPTED

UNDER NEW MANAGEMENT

	SOUP Pt. Ot.
能统治	SOUP Pt. Qt.
委 花 湯	Wonton Soup . 1.10 1.85 Egg Drop Soup . 0.90 1.65 *Hot and Sour Soup . 1.35 2.25
晓 抹 湯	* Hot and Sour Soup 1.35 2.25
转载经济	Chicken Rice Noodles 0.95
柿菜肉蚌沿	Chicken Rice Noodles 0.95 Pork with Pickled Cabbage Soup 2.75
音采且扇湯	Vegetable with Bean Curd Soup
锅鲜玉米湯	
故仁誠已活	Shrimp with Sizzling Rice Soup
木樓促託湯	Chef's Special Wonton Soup 3.70
	APPETIZERS
表 卷	Egg Roll or Spring Roll 0.95
<b>乔 朴 卷</b>	Vegetarian Spring Roll 0.95
炸 辊 纯	Fried 16(1
班上司	Shrimp Toast (4)   3,25
雕尾蜘	Fantail Shrimp (4)
排 示	Bar-B-Qued Spareribs (5) 4.50
密计义统	
牛 肉 串	Skewer Beef (2)
水紋·鷓聐	Boiled or Pan-Fried Dumplings (8)         3.40           Pork or Beef Dim Sim (4)         3.25
徒 贵	Pork or Beel Dim Sim (4) 3.25
坂 飲 薪 新	Steamed Shrimp Dumplings (4)
共 報 班	★ Noodles with Spicy Brown Meat Sauce 3.50 Pu-Pu Platter 6.95
77 111	Pu-Pu Platter 6.95 (Served with Spring Roll, Shrimp Toasts, Spareribs.
	Skewer Beel, Falled Chicken, Serves Twa.)
	COLD APPETIZERS
排 白 策	* Spicy and Sour Chinese Cabbage 2.95
井 豆 為	Bean Curd with Spicy Sesame Sauce     2 95
林 林 玛	★ Shredded Chicken Sesame
凉 眨	Cold Noodles with Sesame Sauce
	POULTRY
答 船 妈	Chicken with Broccoli
N H 18,	Chicken with Snow Peas
炒坞蛛	Sauteed Shredded Chicken 5 95
肝脏钙片	Moo Goo Gai Pan
亮 杏 16	★ Chicken with Garlic Sauce
咖喱期	Moo Goo Gai Pan         5.95           ★ Chicken with Garlic Sauce         5.95           ★ Sliced Chicken in Curry Sauce         5.95
官師媽	★ Chicken with Peanuts 5 95
腰果鶏	Chicken with Cashew Nuts 9 09
旗 机 鹅	Chicken with Honey Glazed Walnuts 5.95
	Sweet and Sour Chicken
水消期	Moo Shoo Chicken (2 Pancakes) 5.95 Chicken with Mushroom & Bamboo Shoots 5.95
五米鶏	Rabu Core Chiefren
李策縣	Baby Corn Chicken 5.95 Chicken with Mix Vegetables 5.95
11 Al. 45	Sliced Chicken w. Lobster Sauce 5.95
除皮锅	* Chicken with Orange Flavor 6.75
梅 株 駅	Lemon Chicken
芝麻鶏	★ Sesame Seed Chicken
炒欠丁	Chicken and Shrimp Combination 7.25
棒茶鸭	Camphor and Tea Smoked Duck
甜 晚 鸭	Sweet and Sour Duck 7.25
	CDICV data day day

pecial	Cooking	- let	us know		your Diet	

	Chef's Specialties	
<b>科</b> 單	** *Beef Jasper  Thick pieces of tender beef, immersed in our chaf's source-based manusale, then quickly sourced and served with equivillely source prouch.  (This tempting dish was featured on Ch. 7 with Gournet Bob Lape)	
全家		
左密索	44 * General Tso's Chicken  Mansels of spring chicken advoitly sourced with red pepper simmered in a rich tornaliting source.	
在果	34 Nestling Critiken. Finely died white meat chick on marinated in a bit of Shao-Hising ware then defly stir-fined with celery and baby corn. Crowned in the golden fried potato nest.	
雙 味	## Two-Flavor Shrivep  Selected boy shrimps dranched in hot Szechuan sauce and wine-based sauce with season's best vegetables.	
绿油带子	Sizzling Beef & Scallops in     Oyster Sauce     Shoot tender beef scallops marmated in fresh ganger juice, then quickly tempered with chaire vegetables. A tradinonal Human Javarse.	
贵妃	## Empress Prawn Prawns pressed with bacan and pun-baked Served over select vegetables with an exatic sauce	
陳 皮	# * Crange Beef. Filet of beef pan seasoned in hot and spicy orange flavored sauce with choice fresh bracealf floret, a traditional Human favorate.	
闸 庭	Prawns sauteed with broccoli, snow peas baby com and mushrooms in a wine based egg white sauce	
魚香三	* ★ Garlic Delight	
炒隻	# Seafood Platier, Hunan Style	,
海野窩	Sea Fare, Sizzling Scallops pracons and crabmeat advantly soutced with choice Charese greens augmented with a lightly fluored souce	•
五彩蝦	Shrimp with Assorted Vegetables. Shelled tender shramp with diced brown anion, corrot celery per cooked green peas stir-freed with tasty white source.	ě
能改	& Dragon and Phoenix. Morsels of chicken souteed in hot and spicy source accompanied with soutced prowns in a lightly flavored source.	4.
	LARGE AND SMALL ORDERS WELCOME Let Us Make Your Meal A Memorable One! Give Us A Try.	

	BEEF - LAMB
本领牛	Moo Shu Beef (with 2 pancakes). 6.25
<b>花 胡 丰</b>	Beef with Broccoli 6.25
雪 且 牛	Beef with Snow Peas 6.25
干堤手肉絲	*Dry Sauteed Shredded Beef 6.25
雙冬伞	Beef with Mushroom & Bamboo Shoots 6.25
艺造手	Mongolian Beef 6.25
绿油牛	Beef with Ovster Sauce 6 25
沙爷牛	★ Sa-Cha Beef
魚杏卡	Beef with Garlic Sauce 6.25
官保牛	★ Shredded Beef with Peanuts 6.25
湖南牛	★ Sliced Beef, Hunan Style 6.25
并枚牛	Pepper Steak 6.25
芝麻牛	★ Sesame Seed Beef 7.25
送 埠 芋	Mongolian Lamb 7.25
湖南华	Lamb, Hunan Style 7.25   → Lamb, Hunan Style
	PORK
<b>未折的</b>	Moo Shoo Pork (with 2 Pancakes) 5.95
क्षा है क	*Twice Cooked Spicy Pork 5.95
麻林肉片	* Sliced Pork, Hunan Style 5.95
恶燥肉片	Sliced Pork with Scallion
登場肉絲	Shredded Pork with Peking Sauce 5.95
<b>資準</b> 同 所	Shredded Pork with Peking Sauce 5.95
	* Shredded Pork with Garlic Sauce 5.95
	Sweet and Sour Pork
茶蘭 肉片	Sliced Pork with Broccoli 5.95
兼策又堤 湖南兩程	Roast Pork with Mixed Vegetables 6.25
77 W 177 174	★ Chicken & Pork, Hunan Style 6.25
	SEAFOOD
青丘城仁	Shrimp with Green Peas 6.55
宫保城仁	★ Shrimp with Peanuts 6.55
猴果椒仁	Shrimp with Cashew Nuts 6.55
核桃螺仁	Shrimp with Honey-Glazed Walnuts 6.55
干烧蚁仁	* Shrimp with Chili Sauce 6.55
甜 酸 蚁	Sweet and Sour Shrimn 6.55
鹿 杏 娥	★Prawn with Garlic Sauce 6.95
坝椎糊	Prawn with Lobster Sauce 6.95
雪 正 報	Prawn with Snow Peas
干块坝	* Prawn with Chili Sauce 6.95
芥 榆 姒	Prawn with Broccoli 6.95
丘线织	Prawn with Black Bean Sauce 6.95
沙参椒	★Sa-Cha Shrimp 6.95
鹿杏干月	★ Scallops with Garlic Sauce 6.95
五线干到	Scallops with Black Bean Sauce 6.95
粉 簸 魚	Sweet and Sour Fish Seasonal Price
雕皮魚	* Crispy Whole Sea Bass
	Hunan Style Seasonal Price
廣東炒龍椒	Lobster Cantonese Seasonal Price
干烧粒椒	* Lobster with Chili Sauce Seasonal Price
总总能做	Ginger-Scallion Lobster Seasonal Price
蒸灰放能	Steamed or Pan Fried Whole Fish 9.75

# CHA CHAN TANG Tel: (212) 577-2888/6880

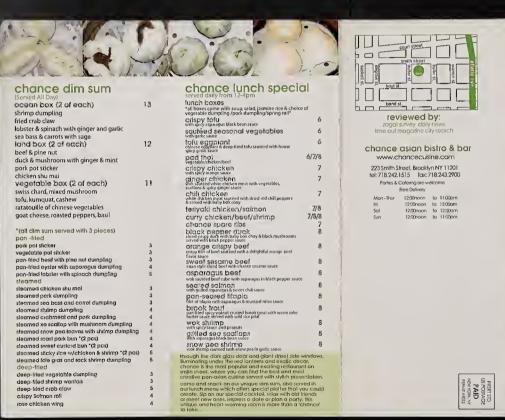
· 茶餐廳 45 Mott Street, New York, NY 10013

早餐 BREA	KFAST	•				11/19/2010 TEMPORARY M	ENU
(Same Dalle)	Brown 7am	n-11sm)(早餐供應從7am-11s	m)		小食	APPETIZERS	
		& Pork Congse	•	AG1	炸街邊魚蛋	Fried Fish Ball	\$2.75
		med Rice Noodle		A92	炸紅腳	Fried Red Sausages	59.25
	y Sauce Frie			AGB	炸花技丸	Fried Squ <sup>r</sup> d Ball	\$3.25
		Your Choice)	\$3.75	A64	咖喱魚旦	Fish Ball w/ Curry Sauce	\$2.75
8. 维蛋三文治+(火度				A03	咖喱牛丸	Beef Ball w/ Curry Sauce	\$3.50
Egg Sandwich + (H	Iam/Spam/	Bacon)	\$3.25		咖喱什丸	Mixed Balls w/ Curry Sauce	\$5.50
c. 火剧渴师粉+牛油				A07	複雜鲜軾	Squid w/ Salt & Pepper	\$3.25
Ham & Macamai ir	Soup w/B	itter Bread	\$3.75		復歷駐中製	Chicken Wing w/ Salt & Pepper	\$3.00
D. 火制的雙指/否治	针+进线针	由方飽		AUS	炸雞中翼	Fried Chicken Wing Chicken Wing w/ Swiss Sauce	\$3.60
Ham & Fried Eggs	or Stir Eggs	w/Butter Bread	\$3.50		瑞士駐中翼	Chicken Wing w/ Coke	\$3.00
E. 沙苯牛肉湯米粉/	/通粉/意	粉/公仔麵(岛冬+1.00)		All	可樂雞中翼	Park Chop Cutlet & French Fries	\$4.75
Satay Beef Vermic	elli/Macan	nn/Spaghetti/		A12	吉列猪扒驱條	Fish Fillet Cutlet & French Fries	\$4.75
Instant Noodle (Ud	loa + \$1.00)		\$4.00		吉列班炮整條	French Fries	\$3.00
F. 剧蛋温公仔麵					炸警祭 炸洋蔥圓	Fried Onlon Ring	\$3.00
Ham & Egg Instant	t Noodle		\$4,60		蒜香原椒雞中翼	Chicken Wing w/Garilo & Black Pepper	\$3,25
G. 炸菜肉絲湯米粉			de en	A15 A17		Spring Rolls	\$3.00
Shredded Pork & S	picy Veg or	vermicelli	24.60		咖喱角	Curry Triangle	\$3.00
8. 智菜肉絲湯米粉			44.00		炸戲頭	Fried Bun w/ Condensed Milk	\$3.00
Shredded Pork & P	Preserved V	g on Vermicelli	34.00		水胶/鍋贴	Steamed/ Fried Dumping(6)	\$3.25
1. 鲜油液凝缩						Fried Turnip	\$6.00
Pincapple Bun w/	Sliced Butte	r	\$2.75		炒羅白糕		\$7.00
」, 原多士(自贤两款	: 牛油/绿	奶/果占或花生鹽)			時菜牛腩	Veg w/ Beef Brisket	\$6.50
Thick ToastrChoo	sc two.Buit	er/Condensed Milk/			蒜並炒唐芥蘭	Chinese Broccoli w/ Garlis	\$4.59
Jam/Peanul Botter			\$2.75	AZ4	療油時菜	Veg w/ Oyster Sauce	\$4.50
K. 西多士配糖漿/							
		r.h	54.00	住さ	<b>现侵港費米線</b> ]	Yunnan Vermicelli in Fish Br	oth
French Toast(Gold		1a1(osc)	0.100	,,,,,	2273 2M 73 - 1 - 1 - 1		
	8			991	负额骨猪骨消星角	中 樂鄉	\$4.75
		/熱咖啡/熱質為/熱棒複茶		2.07			
或熟粹橙水(以上	要飲改改建	大十年1.00/洪底+0.23				A/Squid Ball in Fish Broth	\$4.75
Breakfast Set A ic	K Serve W	th Hot HK TearHot Coffeer		AOS	魚翅骨猪骨沿魚豆	<b>Z</b> 阿米級	34.73
Hot Coffee & Tea	Hot Lemo	n Tea or Hot Lemon Water				w/ Dzep Fried Tofu Fish Coxe	\$4,75
(Change to Cold	Drink, Ext	a + \$1.00) Toast +0.25		A03	魚翅骨稍骨湯魚匠		5,611.0
					Yunnan Vermicelli	w/ Fish Ball in Fish Broth	
A . /		TOAST/SANDWIR	CIE	WI36	魚翅骨猪骨湯牛力	米線	\$4.75
多士/三文	.冶		\$2.25		Vuonan Vermicelli	w/ Seef Sall in Fish Broth	
Toi 茶餐特級厚多土		ouse Special Thick Toast iced Butter & Condensed Milk Toast	\$2.25				\$6.75
To2 鲜油缤奶厚多士		utter Toust	\$1.2		Vunnan Vermicelli	w/ Shrimp Wonton in Fish Broth	
Tos 牛油多士		nadensed Milk & Butler Toast		yas	<b>鱼额费销骨溢生</b>	南米線	\$4.95
Tot 奶油多士		ranni Butler & Jam Tossi	\$1.2		Yunnan Vermicelli	w/ Boof Brisket in Fish Broth	
Tos 占鹽多土		ondensed Milk & P/B Toast		5 VG7		性米線	\$6.00
Tos 奶醬多士		liced Butter Toasi	\$1.7		Yugnan Vermicelli	w/ Sectood in Fish Broth	
T67 鮮油多士	_	reach Toast (w/Golea Syrup or Maliose)	\$3.2				\$4.50
Tos 西多士(糖漿/麦		ng Sandwich	\$1.7		Yunnan Vermicalli	w/Fish Cake in Fish Broth	
Top 雅图三文治		gg sanowen heese Sandwich	\$1.7				\$5,60
Tio 芝土三文治		nam Sandwich	\$2.0		Yunnan Vermiceli	y/ Fish Fillet in Fish Broth	
T11 餐肉三文治		lam Sandwich		2 ATC			\$6.00
T12 火型三文治 T13 沙爹牛肉三文治		atay Beef Sandwich	\$3.0			w/ Pork in Fish Broth	
		Jam & Egg Sandwich	\$2.2		東路公海鮮米線		\$5.00
Tte 火型蛋三文治		pam & Egg Sandwich	\$2.5	C	Yunnan Vermicelli	w/ Seafood in Torn Yum Brath	
Tis 餐肉蛋三文治		ana Sandwich		S V12	東路公館扒米線		\$6.00
T16 吞拿魚三文治 T17 芝士火胆三文》		heese & Ham Sandwich	52.2		Yunnan Vermicell	w/Chicken In Tam Yum Brath	
Tis 成牛肉蛋三文		Corned Beef & Egg Sandwich	\$2.2	5 Y2			\$3.50
Tto 鲜茄蛋三文治		fomsto & Egg Sandwich	\$2.2	5	Yunnan Vermiceli	in Fish Broth	
T20 煙肉蛋三文治		lacon & Egg Sandwich	\$2.7	5 Y2	4 赤坎牛腩沿米粉	(辣)	\$5.00
T21 公司三文治		Club Sandwich	\$5.5	13	Vermicelli w/ Bae	f Brisket in Spicy Beef Soup (Spicy)	
T21 公司三义后 T21 辖扒公司三文		Pork Chop Club Sandwich	\$5.0	H Y1	5 魚翅骨箱骨渴雙	丸米線	\$6.0
T23 帮扒三文治		Pork Chop Sandwich	\$3.5		Vermicelli w/ Fish	& Beef Ball In Fish Broth	
T24 鲜油液籬的		Pineapple Bun w/Sliced Butter	\$2.0	20 1%	19可倾河阳,公仔籍, 宗	9.运行或强制)	
T15 茶餐三文治		House Special Sandwich	\$4.0	on ich	olce of Rice Noodle, lest	ant Noodle Vermicelli or Egg Noodle Same Price)	
726 维扒三文治		Chicken Steak Sandwich	\$3.5	53 (B)	局冬+\$1.00 雙掛+\$2	.00 ) Change to Udon + \$1.00, Any Extra Topping +	\$2.00

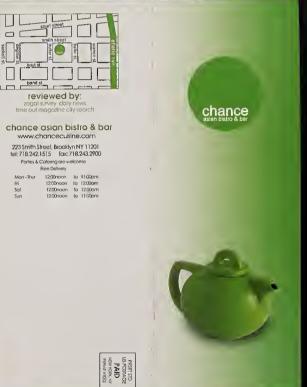
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	nder retail	arm nu			Water annual management		
	咖喱	CURRY			沙飯 FRIED RICE	DISHES	
频(C01	咖喱牛肉	Curry Beef	\$5.50	RO	I 福州沙飯	Young Chow Fried Rice	\$5.75
接印度	咖喱牛腩	Curry Beel Brisket	\$5.50	RO	2 生妙牛肉飯	Beef Fried Rice	\$5.75
辣003	<b>咖</b> 程海鲜	Curry Seafood	\$6.00	RO	3 蝦仁炒飯	Shrimp Fried Rice	\$5.75
	咖喱什菜	Curry Mixed Veg.	\$5.50	RO	4 什菜炒飯	Mixed Vegatable Fried Rice	\$5.59
	咖喱斑塊	Curry Fish Fillet	\$5.50		5 西炒飯	Kam Fried Rice w/Tomato Sauce	\$5.50
	咖喱雞	Curry Chicken	\$5.50		5 成魚錐粒炒飯	Salted Fish & Chicken Cube Fried Rice	\$7.50
辣007	咖喱钻扒	Curry Pork Chap	\$5.50	RO	7 煙肉關仔蘭粒炒飯	Chinese Broccoli, Bacon &	
	湯	SOUP				Sausages Fried Rice	\$5.50
		Shark Fin Lettuce Fish Sou	\$4.75		8 胎味蘭粒炒飯	Chinese Broccoll & Sausages Fried Rice	\$6.50
	碗仔翅	H.K Style Shark Fin Soup	\$2.75		如型海鲜炒饭	Seafood Fried Rice w/Curry Sauce	\$7.50
	路宋湖	Borsch Soup	\$3.00		日式明太子	Crab Roes w/Seafood Fried Rice	\$8.00
	栗米磨菇忌康湯	Mushroom & Creamy Cc	\$3.00		海鲜沙飯		
	海鮮湯	Seafood Soup	\$4.00		五蔟醛醛粒炒饭	Chicken & Pinapple Fried Rice	\$7.50
505	生菜魚滑湯	Fish Cake & Lettuce Soup	\$3.50	82	2 茶餐廳炒飯	Cha Chan Tang Special Fried Rice	\$6.50
	港式湯粉	Hong Kong Style Noodle in	Sou	P			
	公仔麵/添約/元	首粉/米粉或河粉 改烏冬+\$1.06			が終確 Fried No.	odle/ Vermicelli/ Rice Noodle	
		dle/ Niacaroni/ Spagnetti/ Vermicelli			75 100 205 111 cm 140.	only water to any the stocks	
	or Rice Noodle (\$1.			FO1	時菜牛肉炒河		\$7.50
MOT	斑雙磁	ERRS	\$3.50		Fried Rice Noodle w/ Be	-62 1/	*****
	MF近	Sausage & Egg		200		ser at veg	Am ma
			\$3.50	ruz	時菜牛腩炒河		\$7.50
	餐肉蛋	Luncheon Meat & Egg	\$3.75		Fried Rice Noodie w/ Bo	SEL BLIZKET BY ALS	
	火型蛋	Ham & Egg	\$3.50	103	時菜雙菇炒麵		57.00
	吉列箝扒	Pork Chop Cutlet	\$4.75		Fried Noodle w/ Mix M:	ushroom & Veg	
	胜扒	Chicken Steak	\$4.75	F04	時菜排骨炒麵		\$7.50
	<b>煎猪扒</b>	Park Chap	\$5.00		Fried Noodle w/ Sparen	bs & Veg	
	沙爹牛肉	Satay Beef	\$4.50	F05	酸椒牛肉炒河		\$7.50
	炸菜肉絲	Shredded Frok w/ Splcy	\$4.50		Fried Rice Noodle w/ Ba	of In Black Bean Sauce	
NZO	當菜肉絲	Shredded Prok w/ Presei	\$4.50	<b>FOS</b>	数根排骨炒麵		\$7.50
	掛鐚	OVER INSTANT NGODL	E		Fried Noodle w/ Spareri	ibs In Black Bean Sauce	
109	makaban / wan /	烧排骨/火肉) 撈一丁	\$5.50	207	Ole of 60-20, 64-20		Amma
101		WARFIN / X, PO, ) EN — ] k/ Roast Pork/ Roast Ribs/	20.00	507	涼瓜排骨炒河 Fried Rice Noadle w/ Sp		\$7.50
	Roast Pork Belly) over			F08	沙爹牛肉炒河	parerios & bitter Meion	\$7.08
102	络扒扮一丁	The series in the series	\$5.50	, 54	Fried Rice Noodle w/ Sa	tru Boof	07.000
	Park Chap Over Insta	nt Noodie	4000	F09	干炒牛河	ay occi	\$7,30
1.03	维扒捞一丁		\$5.53	103	Fried Rice Noadle w/ Se	ef in Sny	47100
	Chicken Over Instant	Noodia		F10	干炒雞絲河	ar ar buy	\$7.00
	Transport /	- 100 00					
	干炒意粉/一	1/晨冬			Fried Rice Noodle w/ 5h	redded Chicken	
	Fried Spaghett	i/ Instant Noedle/ Udon		f11	滑蛋蝦仁炒河		\$7.09
Ens	干妙牛肉瓷粉		\$6.50		Calcal Blood Novelle widels	days 0 Fee	
FVA	Fried Spaghetti w/ Be	nf.	30730	200	Fried Rice Noodle w/ Sh	ramp ac agg	
	干炒雞絲造粉	er		F12	滑蛋牛肉炒河		\$7.00
FUE			\$6.50		Fried Rice Hoodle w/ Be	eř & Egg	
44.7	Fried Spaghatti w/ Ch	icxen		F13	海鲜炒河		\$8,00
703	干炒火慰意粉		\$6.00		Fried Rice Noodle w/ Sa	afood	
	Fried Spaghetti w/ Ha	en e		F14	内絲炒麵		\$7.90
F94	干炒餐肉意盼		\$6,25		Fried Noosle w/ Shredd	ed Park	
	Fried Spaghetti w/ Lu	acheon		F15	雜絲炒麵		\$7.60
¥0%	干炒叉燒意粉		\$6.50		Fried Noodle w/ Shredd	edChicken	
	Fried Spaghett! w/ B.			F16	胺油量炒麵		\$8.00
POS	黑被牛肉练妙意粉		\$7.00		Say Sauce Fried Moadle		
	Fried Spaghatt! w/ Sh			F17	什菜炒麵		\$6.50
		epper(Sploy)			Fried Noodle w/ Mixed V	Veg	
597	干炒猪扒一丁		\$6.50	F18	显州沙米 (辣)		\$7.50
	Fried Instant Moodle	w/ Pork Chap			Singapore Fried Vermice	rill (Splay)	
F03	港式炒公仔額		\$8.50	F1.9	馬來炒費刁 (辣)		\$7.50
	Fried Instant Noodle				Malaysian Fried Rice No.	odle (Spicy)	
F69	猪頭肉炒公仔麵		\$7.50	F20	干烧伊麵		\$5.00
	Fried Instant Noodle	w/ Park			E-Fu Fried Naodle		
\$2 F10	显州炒公仔麵		\$7.50				
	Fried Instant Noodle	e/ Singapore Style (Spicy)					

港式碟簡	195 Hong Kong Style Rice Dish		港ョ	式碟頭飯 Hong Kong Style Rice Dis	h (cont.)
1 餐肉墊出飯		\$4.75	034 12 55	牛肉飯	\$5.5
	eat & Eggs on Rice	2.411.0		d Mushroom & Beef on Rice	
2 火剧雙蛋飯		\$4.75	DBS WAS		\$5.2
Ham & Eggs			Mba	d Musiroom & Chicken on Rice	
3 红期雙斑斑		\$5.00	036 西芹		\$5.2
Red Sausage	& Eggs on Rice			& Celary on Rice	4
4 8時菜牛肉/4		\$5.25	037 西芹		\$5.4
	Briske & Veg on Rice			ien & Celery on Rice	\$5.2
5 時菜雞絲用		\$5,00	038 角掛	平内版 & Chilli on Rice	33.4
	pareribs & Veg on Rice	\$4.75	E33 fish		\$5.6
8 被茄蛋飯		39.75		sen & Chilli on Rice	0.511
Tomato & Eg		\$5,25	D40 f046		\$5.0
7 答茄牛肉飯 Tomato & 8:		93163		S & Chilli on Rice	
3 時菜雙菇飯		\$5.00	D41 角部		\$6.
	oms & Veg on Rice	*		Fillet & Chilli on Rice	
9 滑张螺仁板		\$5.60	D42 麻破		\$5.
	gg Sauce on Rice		Bear	Curd in Spicy Sauce on Rice(Spicy)	
の 滑張牛肉飯		\$5.25		牛肉飯 (+窓蛋 \$.50)	\$5.
	Sauce on Rice			ed Beef on Rice (Add Raw Egg + \$.50)	
1 架米度絲/		\$5.00	1944 拟图	鲜蚁饭	\$5.
	hredded Park w/ Sweet Carn Sauce on Rice		Squi	d w/ Salt & Pepper on Rice	
		\$5,25	<b>P6</b> :	式焗/烩 飯/意粉/通粉	
2 胶椒牛肉酸		d area		ked Rice/Spaghetti/Macaroni	
	s Bezn Sauce on Rice			" "	\$6.
3 鼓椒雞絲糖		\$5.00	801. 茄汁		26.
	Sweet Corn Sauce on Rice			d Pork Chop w/ Tomato Sauce	\$7.
4 鼓擦鲜蛇鱼		\$5.00		場薄牛扒	57.
	k Bean Sauce on Rice			d Baef Steak w/ Tomato Sauce	\$6.
5 鼓彻班晚售		\$6.00	BC3 茄州	MAREUL d Chicken Steak w/ Tomato Sauce	20
	Black Bean Sauce on Rice	A			\$6.
6 鼓椒排骨售		\$5.25	854 白汗	d Seafood w/ Cream Sauce	90.
	Black Bean Sauce on Rice	\$5.69	855 茄汁		\$8.
7 紅燒豆腐飯		95.00		d Spaghatti w/ Tomato Mince Meat	
Fried Bean C		\$5.25		·揭艺士火腿	\$5.
8 紅境豆腐牛		V-3-4-0		ed Ham & Cheese w/ Cream Sauce	
9 紅娘豆腐火	Curd W/ Seef on Rice	\$5,25	807 白汁		\$5.
	Cord W/ Roast Pork on Rice	V24.40		ed Fish Fillet w/Cream Sauce	
10 紅燒豆腐湯		\$5,00	808 調査		\$s.
	Curd W/ Bitter Melon on Rice			ed Chicken Portugese Style	
12 北茹红烧豆		\$5.00		烟火即瘫绦	\$6
	Curd & Mushroom on Rice			ed Ham & Chicken w/ Cream Sauce	
22 洋蔥煎箱如		\$5.75	(	以上焗饭/意粉/適粉,可配:茄汁、白汁)	
	& Onlon on Rice				
3 沙爹牛肉鱼		\$5.25	檢	意粉/飯 SPAGHETTIV RICE	
	x ny Sauce on Rice		wos 茄ź		\$5
		\$5,25		Chop w/ Tomato Sauce	
24 涼瓜牛肉的	g ter Melan an Rice	9000	9202 茄汁		\$S
seer W/ En IS 涼瓜排骨負		\$5.00	Chie	ken Steak w/ Tomato Sauce	
	k I/ Sitter Meion on Rice	40100	WSB 茄汁		\$5
Sparenos vi is 涼瓜雞絲的		\$5.0C		Chap & Chicken Steak w/ Yamata Sauce	
	x / Bitter Malon on Rise	,	Wes IIIs		\$6
37 涼瓜火腩的		\$5.50		f & Green Pepper w/ Black Pepper Sauce	
	w/ Bitter Melon On Rice	4	W05 (1)		\$8
28 黑椒鮮磨麵		\$5.25		food w/ Cream Sauce	
	& Beef In Black Pepper Sauce on Blos		wos 白汁	H 始芝士火製	\$5
29 黑複鲜磨		\$5.00	Han	& Cheese w/ Cream Sauce	
	& Chicken in Black Pepper Sauce on Rice			<b>  冷火</b> 別魔絲	\$5
30 鮮磨菇牛口	均飯	\$5.25		n & Chicken w/ Cream Sauce	
	broom & Beef on Rice			l·始薄牛扒	\$6
32 鲜磨菇雞		\$5.00		f Steak w/ Tomato Sauce	
	hroom & Chicken on Rice			<b>-                                      </b>	\$5
32 炸菜肉絲		\$5.00		et Pork Chop w/ Tomato Sauce	4-
Shredded i	Pork & Spicy Veg on Rice(Spicy)			<b>  始吉列班塊</b>	\$5
		\$5.80		Fillet w/ Cream Sauce	
33 驾菜肉絲	R Pork & Preserved Veg on Rice	93600	WAX 茄i		\$5.

#### 茶餐廳飲品 CHA CHAN TANG BEVERAGES 冷熱飲品 HOT & COLD DRINKS B46. 奇異果乳酸 Black Tea with Milk Green Tea with Milk Coconut Black Milk Tea Almond Slack Milk Tea Black Tea & Coffee with Milk Tear Green Milk Tea Sesme Black Milk Tea Black Milk Tea with Wheat Germ Red Bean Milk Tea with Red Bean B40. 奇異果乳酸 XnwlYogurt \$3.75 \$3.75 B40. 李级果乳酸 XnwlYogurt \$3.75 \$3.75 B40. 李welly Yogurt \$3.75 \$3.75 B40. \*\* \$4.80 \$5.00 \$5.00 \$5.00 \$5.00 \$6.00 \$5.00 \$5.00 \$6.00 \$5.00 \$6.00 \$5.00 \$6.00 B1. 珍珠奶茶 B2. 菜香珍珠 B3. 菜香珍珠 B4. 杏仁珍珠 B5. 雷素珍珠 B7. 芝麻珍珠 B6. 至季珍珠 B7. 芝麻珍珠 B9. 紅豆奶茶 \$3.75 \$3.75 \$3.75 \$3.75 绿茶飲品 GREEN TEA \$3.75 \$210. 完智錄茶 \$11. 百智樂錄茶 \$22. 蜂蟹綠茶 \$23. 养殖果綠茶 \$24. 世級綠子 \$25. 紫梅珠子 \$25. shaper \$25. 紅茶飲品 BLACK TEA B19. 沿途紅茶 B20. 百香果紅茶 Passion Fruit Mack Tea B21. 餘電紅茶 Apple Stuck Tea B22. 發展紅茶 Apple Stuck Tea B23. 士多啤製缸茶 Strawberry Black Tea B25. 爱母奶茶 Clinger Slack (Mills) Tea \$3.75 \$3.75 NIWI Mango W/ AI B53. 荔枝芒果蘆酱 \$3.75



Snow pea shrimp wok shrimp sauteed with snow pea in gailic sauce





with spicy ginger garlic sauce & or yollow foil with julapeno in yuzu soy sauce White river roll spicy scallop with avocado & ten in fresh white tuna



# CHAPULTEPEC Mexican Restaurant

357 East 68th Street, N.Y.C. 650-1740

TAKE OUT - FREE DELIVERY

APERITIVOS

GIACAMOIS (Avocado Salati) 2.50

GANIAS AL ARILO (Saureed Shiring with gardic sauce) 3.75

CRAUTAS (Medican Cheese Appetizer) 2.00

NACHON (Medican Cheese Appetizer with lagences) 2.00

CHORIZOS (Spanish Sausages) 2.75

SOPAS

(Cold Andabidan Soup) 1.50 SOPA REPORTS (Medican Bean Soup) 1.35

# COMBINACIONES 1 - TWO TACOS (Sees)

2.70	
3 - ONE TACO (Beef) ONE ENCHILADA (Chence) 2:50	
4 - ONE TACO (Chicken) ONE TAMALE (Beef) 3.70	
3 - ONE TENSTADA (Rooft salvisti and total and	
6 - ONE TAMALE (Beef) ONE ENCHILADA (Cheese) ONE TACO (Beef)	
7 - TWO TACOS (Beef & Chicken) ONE INCHIRADA (Cneese)	ì
a Times (Deer at Chicken) One ENCHRADA (Cheese)	
" I State Line DillADA'S (See) Chickey & Changet	
11 - TWO ENCHRADAS (one Beef, one Chicken) ONE TACO (Chicken)	i
12 . THERE EXECUTE A TOP COME LANCES (CARCHES)	i
12 - THRIE ENCHRADAS (Cheese)	į
13 - CHEE MILLENO CHICKEN LEG and TACO (Beef)	į
THE MALL WALLANG SHEEF TACO, CHIEFE PACHUATUR	¢
" A West Section of the Company of t	
THE COURT CANCEL MELLIFORM COMMERCENCY CO	
17 - ONE CHILE RELIENCY, ONE BUREATO (Beef) ONE ENCHILADA (Chiese	ì
IN . THE YAMASS (TO TO THE MARKET) DIE ENCHILADA (Cheese	į
18 - ONE YAMALE (Beef) ONE BURRITO (Beef) ONE CHILE RELEINO	
The state of the same of the s	
26 - TWO TACOS (one Seel, one Chicken) (NE CHILL PRIZZE	å

21 - TWO YAC	.OS (one Beet, one C	inkken) ONE BUILD	IIIO (Seef) 5
- TWO ENCHI:	LADAS (one Cheese,	one Beef) ONE BIS	SEPTIO (Resoft D
- TWO ENCHIS	LADAS (one Chicken,	one Beef ONE CH	HE SELLENO
24 - ONE BE	LIXRITO (Chicken) TV	VO ENCHILADAS (	Thorse) 5
25 - N	WO TAMALES (Beef)	ONE CHILE RELLES	O
	26 - TWO CHILE	KEILENOS	
27 - YW	O BURRITOS (Beef)	ONE CHILE MELLES	KO 5
28 - TW	O CHILE RELLENOS,	ONE BUILDING (Be	e6 5
	LL PLATES COME W		

ESPECIALIDADES

ARROZ CON POLLO (Chicken R. Rice) with Salad... 6.25

SHILINES IN CHIES SAIRCE with Rice 8. Salad... 8.50

SHEIRMS A LA CEIOLLA with Rice 8. Salad... 8.50

CHICKEN RANGHERO with Rice....... 6.25

POLLO MOLE POBLANO (Chicken with Medican Choccaste - sauce very spicey) 6.50

POLLO MOLE GREEN SALAD... 6.50

SIDE ORDERS
ORIE CON CARRE 2.25
RETHER MANS 1.75
ENSALADA (Mixed Tossed Salad) 1.50

POSTRES
RAN (Caranel Custant) 1.75
GUAVA CON QUESO (Guava Solesi with Cream Cheese) 1.50
MANGO CON QUESO (Mingo Shells with Gream Cheese) 1.50

BERIDAS
EXPESSO .85
CATE O TE (Coffee on Tes) .50
SOFY DIQUISS .60

SATURDAY 2:30 - 11:30 SUNDAY CLOSED

ALL DAY TAKE OUT + FREE DELIVERY 4 - 10:30 P.M.

RICE & BARLEY
White Rice         \$1           Rice Vermicceli         1           Vegetable Rice         1           Rice of the Day         1           Mushroom & Barley         1
SOUPS  Chicken Noodle
DESSERTS  Cheesecake plain or fruit

BEVERAGES

Hot Chocolate
Coffee
Sanka
Tea
Milk

Milk .
Perrier .
Soda—Fountain or Canned .
Iced Tea .
Iced Coffee .

EAT IN OR TAKE-OUT SERVICE



by Chicken on the Grill 1481 First Avenue (Between 77th & 78th Streets New York, New York (212) 744-9325 or (212) 744-9376

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WE CATER TO YOUR HOME OR OFFICE WE SERVE FROM 11 A.M. TO MIDNIGHT

FREE FAST DELIVERY 7 DAYS A WEEK

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by Chicken on the Grill

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by Chicken on the Grill
1481 First Avenue (Bet. 77th & 78th Streets)
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CATERING
WE ARE PLEASED TO SERVE YOUR PARTIES, AT
HOME OR OFFICE AS WELL AS TAKE OUT SERVICE.

EAT IN / TAKE OUT / DELIVERY

#### CHARCOAL CHICKEN SERVES THE WORLD'S FINEST CHICKEN

CHICKEN - HENS - DUCKS - RIBS	SALAD PLATTERS		
1/2 Grilled Chicken	\$3.75	Chicken Salad - Chunky Chicken	\$3.9
½ B-BQ Chicken		Tuna Salad with a wedge of lemon	3.9
1/2 Oven Roasted Chicken		Egg Salad Platter	2.9
Fried Chicken Charcoal Chicken Special Batter	3.75	All of the above platters are served on a crisp bed of lettuce with green pepper	5,
Mississippi Fried Chicken	3.75	tomatoes, cucumber, carrots, olives, potato salad and cole slaw.	0.0
Chicken with Saffron 4 pieces	4.50	Greek Salad hearts of lettuce, feta cheese, olives, green peppers,	2.9
Chicken Parmigiana	4.95		3.9
Chicken Breast Sauteed with mushrooms & onions	4.95	hard boiled eggs, Swiss or American cheese, hearts of letiuce,	0.5
Chicken Cordon Bleu	4.95	tomato, cucumber and scallions.	
Stuffed Chicken Breast with fresh vegetables & rice			
Chicken and Eggplant		SPECIALTY SALADS	
Chicken Nachos		Chicken Pasta Salad	<b>*</b> 4 <b>*</b>
Chicken Liver Sauteed with onions		Tortellini Salad	
Chicken Burger Served on a pita with salad		Chicken Avacado Salad	
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		Chicken with Broccoli	
		Served with crisp lettuce, tomato, sliced	4.0
Joujeh Kebob - Charcoal Chicken Specialty		hard boiled eggs, cole slaw and olives	
Marinated Cornish Hen Grilled			
on a skewer - served on a bed of rice with salad		CALAD & CIDE DICUES	
Cornish Hen — B-BQ or Roasted		SALAD & SIDE DISHES	
Cornish Hen stuffed with Exotic Rice	4.25	Hearts of Lettuce & Tomato Salad	
		Cucumber & Onion & Tomato Salad	
Spare Ribs		Olive Salad	
1/2 B-BQ Duck		Eggplant Salad	
½ Chicken & Ribs	6.95	String Bean Salad.	
Whole Chicken	2.59	Macaroni Salad	. 8.
Fresh Turkey Breast is available by the pound	2.20	Potato Salad	
All of the above dishes are served with rice or salad or French fried potatoes		Cole Slaw	
All of the above are available by the pound. All food is prepared with salt free seasoning.		French Fries	.9
LOOK	FOR OU	R DAILY SPECIALS	

RICE AND NOODLES	
计 排 炒 数 73. Meat and Seafood Fried Rice	6.50
各式炒飯 74. Fried Rice - Choice of (Pork. Chicker	
Shrimp or Beef)	
.每鲜扮麵 75. Seafood Lo Mein Noodles	
各式粉類 76. Lo Mein Noodle - Choice of: (Pork.	
Chicken, Shrimp or Beel)	5.50
炒 河 +> 77. Beef or Shrimp Chow Fun Rice Noor	
呈州炒未粉 78. ★ Curried Singapore Rice Noodles with	
(Chicken, Shrimp and Pork)	5.50
炸 答 题 79. ★ Spicy Noodles with Meat Sauce	5.50
什抹兩面掌 80. Pan-Fried Noodles Hunan Style	(50
(with Chicken, Shrimp and Pork)	6.50
HONG KONG BAR-B-Q MENU	J
81. Flavorful Roast Duck (Whole)	
(Half)	7.25
(Quarter)	
82. Marinated Chicken (Whole)	13.50
(Half)	
(Quarter)	
83. Roast Pork(Large Order)	
(Small Order)	5.95
84. Bar-B-Q Spare Ribs (Large Order)	
(Small Order)	5.95
HONG KONG NOODLES SOU	P
CHOICE OF (Thin Noodles, Rice Noodles or Wide Rice	Noodles)
85. Roast Duck with Noodles Soup	3.75
86. Roast Pork with Noodles Soup	
87. Marinated Chicken with Noodles Soup	
88. B-B-Q Ribs Noodles Soup	
89. Hong Kong Wonton Noodles Soup	3.75
90. Seafood & Noodles Soup (Shrimp, Scallops &	- 1
Crab Meat)	7.95
91. Fish Balls Noodles Soup	
92. Beef Balls Noodles	3.75
BAR-B-Q ON RICE PLATTER	
93. Roast Duck on Rice	3.75
94. Roast Pork on Rice	
95. Bar-B-Q Ribs on Rice	
96. Marinated Chicken on Rice	3.75
97. Roasi Duck and Roast Pork on Rice	
98. Roast Duck and Ribs on Rice	
99. Roast Pork and Chicken on Rice	
100. Roast Pork, Roast Duck and Chicken on Rice	6.50

# 6 SIMON'S LUNCHEON SPECIALS (S1) Roast Duck with Noodles Soup (S2) Roast Pork with Noodles Soup (S3) Wonton Noodles Soup (S4) Roast Duck on Rice (S5) Roast Pork on Rice (S5) Roast Pork on Rice (S6) Marinated Chicken & Corn or Hot & Sour Soup (S4) —(S5) include Wonton, Chicken & Corn or Hot & Sour Soup Simon's Golden Chicken Wings Fried Rice, Steamed or Brown Rice PLEASE ORDER BY NUMBER SEA FOOD SEA Boby Shrimp w Gafe Soure 1 \* Streed Hot Poper Soure 1 \* Streed Too's Shrimp 1 \* I \* I take Cooked Pork 2 \* Boby Shrimp w Gafe Soure 1 \* Streed Hot Poper Soure 1 \* Streed

\* HOT AND SPICY

(We can alter spice according to your laste)

(Brown Rice Upon Request)



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	HOT APPETIZERS					S
				CHEF'S SUGGESTIONS	歩 サ ブ 34.	Shrim
	B-B-Q Quall with Bean Sprout Roll6.50				□ 及 5 34. □ 及 另 35.	Sliced
	Hot and Spicy Bean Sprout Roll3.95	ă	S 1.*	General Tan's Chicken & W 8.75	步士 排版并 36.	Sliced
斧 3.	B-B-Q Ribs5.95	<b>=</b>		Chunks of chicken lightly fried in batter, then sauteed with our chef's longy sauce. A spicy Hunan favorite	级雅料37.	Sliced
或水飲 4.	Fried or Steamed Meat Dumplings 3.25		82 +	Tangerine Chicken	五 · · · · · · · · · · · · · · · · · · ·	
由炒手 5.★		-			鱼参级片39.*	
子親木 6.	Chicken Soong (Minced Chicken w. Veg.)		\$ 3.	Sesame Chicken	宮保銀片40.★	
	(for 2)5.95			Lightly fried chunks of chicken sauteed in a heavenly rich brown sauce with a shower of sesame seeds.	被紧缩片41.	Sliced
卷 7.	Spring Roll		84+	E-manual Chinkson Bo x 50 0 75	改 景 報 片 42.★	
惣 8.	Roast Pork5.95		0 7	Chunks of chicken golden fried in batter, then blended with	豆豉 斧 참 43.	Crabs
의 事 9.	Beef Sate Skewered4.95			a spicy brown sauce	建配并替44.	Crabs
支無 规 10.	Mussels in Black Bean Sauce5.95		5 5.*	Chicken Chunks in Casserole = # # 8.75	章 五 千 貝 45.	Scalle
_				in a stazling casserole.	<b>李什錦干貝 46.</b>	Scalle
	COLD APPETIZERS		S 6.	Chef's Special Chicken	魚香干貝47.★	
<b>在凉麵11.</b> *	Cold Sesame Flavored Noodles			Shredded white meat chicken with bean sprauts and snow peas stir fried in a white wine souce.	宮保干月48.★	
择 颜 12.★	Chicken Shred in Sesame Flavor 3.95		S 7.	Exotic Tea Smoked Duck 12 * 14 9.95	资炒息片49.	Saute
华 庆 13.	Jelly Fish with Celery	ē	G 3.	Long Island Duck marinated in spices and served with	政权急片50.★	
<b>出级并14.★</b>	Sesame Pepper Shrimp				思 织 类 51.*	
			S 8.	World Famous Peking Duck 北京 培育24.00 回	64 CC × 01. x	1-1033
	SOUP			Ouckling roosted to a golden brown perfection Skillfully corved, served with an unusual tasty halsin souce, with		
- 豆腐集 15.	Seafood and Tofu Soup3.25			crepe pancaxes —	少 茶 牛 并 52.*	Slices
· 意味基 16.	Bean Thread Soup1.50		59.*	Tangerine Beef	魚香牛絲 53.★	
巻 湯 17.	Wonton Soup				<b>常保牛絲54.★</b>	
玉米湯 18.	Chicken and Corn Soup		S10.	Simon's Sirioin Steak本 排 牛 排 10.95	<b>予 块 牛 終 55.★</b>	
2 - 4 19.*	Hot and Sour Soup1.20			Brailed striain steak to your desire, topped with a flavorful	<b>全</b> 付 排 十 片 56.	Beef
£ 80. % 20.	Chicken and Spinach Soup1.20		S11.	Cinting Town Dallands 46 45 of 2 to 10 05	艾冬牛片57.	Beef
4.00 月湯 21.★			GAA.	Combination of scalings and becf with assorted vegetables served in a starting bot plate.	2011 1 11 011	Bai
					芝 坪 井 縣 58.	Shree
	POULTRY	<b>P</b>	S12.	Lover's Nest	071 1 111001	011100
於 縣 新 22.	Lemon Flavor Chicken 6.75			a potato nest.		VE
果 雞 丁 23.	Diced Chicken with Cashew Nuts 6.75		S13.*	Shrimp & Scallops in Garlic Sauce A & # #12.95	八寶如章59.	5hred
11年班片 24.	Sliced Chicken with Assorted Vegetables 6.75			Jumbo shrimp and scallaps sauteed in a rich and spicy garlic		(w.
永知丁 25.	Diced Chicken with Walnuts		S14.	source with assorted vegetables Stir Fried Crystal Prawns 工 大 明 就 8.95 ■	意 针 综 60.	Budd
香雞絲 26.★		<u> </u>	354.	Jumbo shrimp stir fried in a light white souce	炒 弦 第 61.	Saute
≗和丁 27.★			S15.*	Flattened Shrimp in Shelis	冬 玩 菜 緑 62.	Shilta
		<u> </u>		with Hot Pepper Sauce '2' 14 Hr M 8.95	魚香茄子63.★	Egg F
	PORK		S16.	Seafood in Vegetable Nest添鲜在果14.95 🚍	干局四字豆 64.	Saute
頭 肉 28.	Moo Shu Pork (with Crepe Pancakes) 6.25			Combination of shrimp, scallaps, labster meat and fish filet with vegetables in a vegetable nest	麻袋豆腐65.★	Soy E
景画縣 29.	Shredded Pork with Peking Sauce		S17.	Lobster in Your Favorite Sauce 各式组织 S.P. 回	家常豆腐66.★	Coun
D 71 41 22.	(w. Crepe Pancakes)		321.	Chalco of (Disch Dans Course Classes & Scothoos		
82 A 30.	Sweet and Sour Pork			* Garile Sauce, * Szechuon Sauce or Labster Sauce), Out of Shell S2.00 Extro.	SP	PECI
	Shredded Pork in Garlic Sauce		318.	Carlood Combination with	(No Sa	
	Shredded Pork w. Barnboo Tips &		0.0.	Ginner & Leake N W 15 44 At 16 95	容豆雞片67.	Chick
~ ~ ~ OL.	Mustard Greens			Lobster, mussels, shrimp & crobs soutced with a delicious	驻莱颖片68.	Chick
88 m H 334	Twice Cooked Pork with Vegetables 6.25		610 .	ginger souce.	素什餘旗片 69.	Shrim
3/4 JA JU.	wice Cooked I of A will Vegetables 0.20	■	319.*	Hunan Two Delicacles 納市市株 9.95 回 Siked shrimp in spicy savec and shredded pork with vegelables	索什餘干貝 70.	Scalle
				In black bean sauce	海鮮大會 71.	Steam
	* HOT & SPICY				冬菇豆腐72.	Soy E

	SEA FOOD
歩 サ 丁 34.	Shrimp & Chicken in Peking Sauce 8.25
腰果嵌片35.	Sliced Shrimp with Cashew Nuts 8.25
党什就级并 36.	Sliced Shrimp with Assorted Vegetables . 8.25
线 雅 耕 37.	Sliced 5hrimp with Lobster Sauce 8.25
干垃明级38.*	Jumbo Shrimp in Szechuan Sauce 8.95
魚養城片 39.*	Sliced Shrimp in Garlic Sauce8.25
宮保銀片40.★	Kung Bo Sliced Shrimp with Peanuts8.25
被策取片41.	Sliced Shrimp with Spinach
沙茶假片42.★	Sliced Shrimp with B-B-Q Sauce 8.25
豆豉芳替43.	Crabs with Black Bean Sauce
建配斧幣 44.	Crabs with Ginger and Scallions
雪豆干貝45.	Scallops with Snow Peas
<b>学什综干贝 46.</b>	Scallops with Assorted Vegetables 8.95
魚香干貝47.★	Scallops in Garlic Sauce
宮保干月48.★	Kung Bo Scallops8.95
* 炒魚片49.	Sauteed Filet of Flounder w. Vegetables . 8.95
政权息片50.★	Filet of Flounder in Hot Black Bean 5c 8.95
思 坦 集 51.*	Mussels Casserole
	BEEF
少 茶 牛 片 52.★	Sliced Beef in B-B-Q Sauce7.25
魚香牛絲 53.★	Shredded Beef in Garlic Sauce
穷保牛絲 54.★	Kung Bo Beef7.25
<b>干 均 牛 終 55.★</b>	Hot and Spicy Shredded Beef7.25
索什餘牛片 56.	Beef with Assorted Vegetables 7.25
雙冬牛片57.	Beef with Chinese Mushrooms and
	Bamboo Shoots7.25
芝垛牛糕58.	Shredded Beef with Scallions
	A IE OEMA DA EO
	VEGETABLES
八寶如意59.	5hredded Mixed Vegetables
	(w. Crepe Pancakes)
素 针 综 60.	Buddha's Delight Vegetables5.75
炒 弦 第 61.	Sauteed Spinach
冬菇菜除62.	Shiitake Mushrooms w. Seasonal Veg7.95
魚香茄子63.★	Egg Plant in Garlic Sauce (with Pork)5.75
干扁四字豆 64.	Sauteed String Beans (meat sauce)5.75
麻婆豆腐65.★	Soy Bean Curd Szechuan Style5.75
家常豆腐66.★	Country Style Bean Curd with Pork 5.75
SE	PECIAL DIET MENU
容豆雞片67.	Alt, Oil, Sugar or Corn Starch)  Chicken with Snow Peas
驻莱邦片68.	Chicken with Spinach 6.75
素什餘旗片 69.	Shrimp with Assorted Vegetables 8.25
索针餘千貝 70.	Scallops with Assorted Vegetables 8.95
海鲜大育71.	Steamed Seafood w. Assorted Vegs 12.95
冬菇豆腐72.	Soy Bean Curd & Chinese Mushrooms7.95

-	
-	RICE AND NOODLES
	73. Meat and Sealood Fried Rice6.50
	74 Fried Rice · Choice of (Pork, Chicken,
- 80	Shrimp or Beef)
	75. Seafond Lo Mein Noodles 6 50
	76. Lo Mein Noodle - Choice of (Pork,
	Chicken, Shrimp or Beel) 5,50
	77. Beel or Shrimp Chow Fun Rice Noodles 5.50
	78. *Curried Singapore Rice Noodles with (Chicken, Shrimp and Pork) 5.50
	79, *Spicy Noodles with Meat Sauce 5.50
	80 Pan-Fried Noodles Hunan Style
	(with Chicken, Shrimp and Pork) 6.50
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
	HONG KONG BAR-B-Q MENU
	81 Flavorful Roast Duck (Whole)
	(Hall) 7.25
	(Quarler) 4.25
	82. Marinated Chicken (Whole) 13,50 (Half) 7.25
	(Quarter) 4.25
	83 Roast Pork (Large Order) 10.95
	(Small Order) 5.95
	84. Bar-B-Q Spareribs (Large Order) 10.95
	(Small Order) 5.95
	HONG KONG NOODLES SOUP
	CHOICE OF (Thin Noodles, Rice Noodles or Wide Rice Noodles)
	85. Roast Duck with Noodles Soup
	86. Roast Pork with Noodles Soup3.75
	87. Marinated Chicken with Noodles Soup 3.75
	88. B.B.O Ribs Noodles Soup
-	89 Hong Kong Wonton Noodles Soup3.75
	90. Seafood & Noodles Soup (Shrimp, Scallops
-	& Crab Meat)
-	9t. Fish Balls Noodles Soup
	92. Beel Bails Noodiles
	BAR-B-Q ON RICE PLATTER
- 4	
	93. Roast Duck on Rice
	95. Bar-B-Q Ribs on Rice
	96. Marinaled Chicken on Rice
	97. Roast Duck and Roast Pork on Rice 5.50
	98. Roast Duck and Ribs on Rice5.95
	99. Roast Pork and Chicken on Rice
	100. Roast Purk, Roast Duck and Chicken on Rice 6.50

ND NOODLES  1 Fried Rice 6.50 2ce of (Pork, Chicken, ) 0) 5.50 Noodles 6.50 Choice of (Pork, por Beel) 5.50 Fixe (Noodles with por Beel) 5.50 e Rice (Noodles with pan ad Pork) 5.50 th Meat Source 5.50 s Hunan Style Shrimp and Pork) 6.50	6 SIMON'S LUNCHEON SPECIALS  (SI) Roast Duck with Noodles Soup  (S2) Read Park with Noodles Soup  (S3) Weater Noodles Soup  (S4) Roast Duck on Ree  (S5) Roast Duck on Ree  (S6) Manualed Checken on Ree  (S7)-153) comes with Tran Noodles (includes Fried Rec)  (S7)-153) comes with Tran Noodles (includes Fried Rec)  (S7)-150) crudes Weater, Cheken & Corn or Hot & Sour Soup  ***********************************	GRAND OPENING  CHARLOT  CHARLOT  COUNTRY CHARGE EDISITE
G BAR-B-Q MENU  tuck (Winde) . 13.95  (Hall 7, 725  (Quarter) . 4.25  en (Whole) . 13.50  (Hall 7.25  (Quarter) . 4.25  (Charter) . 4.25  Layer Onder) . 10.95  (Small Order) . 5.95  (Small Order) . 5.95  (Small Order) . 5.95	INCLUDES Wunton, Clukten & Corn or Hot & Sour Soup Simmon Golfon Chicken Way Fred Rice, Siturned or Brown Rice PLEASE ORDER BY NUMBER SEAFOOD PORK  1 Greed Rich Sonnp 13 Timer Condet Rick 2 Buly Stemp w Gate State 3 Buly Stemp w Bull Expans Sour 4 Buly Stemp w Bull Riches Sour 5 Sweet and Sou Rick 4 Buly Stemp w Mark State 5 VEGETABLES 5 Orange Bul 5 Buld Ship State 6 Bull State 6 Bull State 6 Bull State 7 Description 8 Bull State	SUPERB CHINESE CUISINES  Prepared by one of New York's Master Chefs  Simon Teng  Mater Chefs Somen Teng has nor. 28 years at evenions, on Syschool office Comen the one had chef of more tenson, both  Was restaurate such on their large, Dand Wu, Pay Hooven and American Chefs Somen Teng has not and chefs  Was are awared in frost on incidenced Chinese delication, renderproted by one 18 Now Wiles Adulter Chefs The food on a



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# S 1. General Tso's Chicken Clearles at checken legislik food in leater, our chel's tauge sauce A specy Human I S 2. Tangerine Chicken Chicken musels stat food with tangerine Chicken neurols sta fixed with largema li S. Sesame Chicken Lightly, find chemics of chicken southed in Lightly, find chemics of chicken southed in S. 4. Empe car's Chicken Chunks of chicken golden food in hatter, it apper, broans Lance S. 5. \* Chicken Chanks a careed with a maximum surfame careed with a given maximum surfame careed with a given maximum surfame careed S. 5. \* Chicken Chanks canced with a given maximum surfame careed S. 5. \* Chicken Chanks canced with a given maximum surfame careed S. \* Chicken Chanks canced with a given Maximum surfame careed S. \* Chicken Chanks canced with a given Maximum surfame careed S. \* Chicken Chanks canced with a given Maximum surfame careed S. \* Chicken Chanks canced with a given Maximum surfame careed S. \* Chicken Chanks canced with a given Maximum surfame careed S. \* Chicken Chanks canced with a given Maximum surfame careed S. \* Chicken Chanks canced with a given Maximum surfame careed S. \* Chicken Chanks canced with a given Maximum surfame careed S. \* Chicken Chanks canced with a given Maximum surfame cancel S. \* Chicken Chanks canced with a given Maximum surfame cancel S. \* Chicken Chanks canced with a given Maximum surfame cancel S. \* Chicken Chanks canced with a given Maximum surfame cancel S. \* Chicken Chanks canced with a given Maximum surfame cancel S. \* Chicken Chanks canced with a given Maximum surfame cancel S. \* Chicken Chanks cancel Maximum surfame cancel S. \* Chicken Chanks cancel Maximum surfame cance us a surding casserole 5. Chel's Special Chicken Streddyd whate mes threfon such bean poss stir from a swhite turne soace 7. Exotic Tea Smoked Duck Lang-lived Dock manuscedus speces and sei bus. COLD APPETIZERS 11. • Cold Sesame Flavored Noodles 3.25 12. • Chicken Shred in Sesame Flavor 3.95 13. Jelly Fish with Celery 6.50 14. • Sesame Pepper Shrimp 5.95 See Month Farmous Politics Durking routed to a soften house proceedings of the proceeding SOUP 15. Seafood and Tofu Soup 16. Bean Thread Soup 17. Wonton Soup 18. Chicken and Corn Soup 19. Hot and Sour Soup 20. Chicken and Sprach Soup 21. Spicy Fish Filet Soup STE. Lover's Next. Steed both and tracken sourced unth asset was person resu. 13.3. \*Shrimp & Scallaps in Garlic Jambo shamp and scallaps sourced in a reliable to the standard special states of the standard special standard shamp and scallaps sourced in a reliable shamp and scallaps sourced in a reliable shamp and scallaps shared on Sis. Stee Fried Crystal Prawams. Annie administration in delpit white soor Sis. \* Fletchaned Shrimp in Sheelis of the Steep Sauce . Sis. Sensiond in Vegetable Next Combassed of burning without, below on Combassed Steep Stee POULTRY 22. Lemon Flavor Chicken. .6.75 23. Diced Chicken with Cashew Nuts. .6.75 24. Sliced Chicken with Assorted Wegetables. .6.75 25. Diced Chicken with Walnuts .6.75 26. Shredded Chicken in Garlic Sauce .6.75 27. Kung Bo Chicken .6.75 PORK 28. Moo Shu Pork (with Crepe Pancakes) 6.25 29. Shredded Pork with Peking Sauce (w. Crepe Pancakes) 6.25 30. Sweet and Sour Pork 6.25 31. Shredded Pork in Garlic Sauce 6.25 32. Stredded Pork w. Bamboo Tips & Mastard Greens 6.25 33. Twice Cooked Pork with Vegetables 6.25 33. Twice Cooked Pork with Vegetables 6.25

· HOT & SPICY

	SEAFOOD
8.75 then satteed with  8.75 then spay some  8.75 the to besceife in h	34.         Shrmp & Chicken in Peking Sauce         8.25           35.         Sliced Shrmp with Cashew Nuts         8.25           36.         Sleed Shrimp with Assorted Vegetables         8.25           37.         Sleed Shrimp with Lobster Sauce         8.25           38.         Jumbo Shrimp with Garle Sauce         8.95           39.         Sleed Shrimp with Garle Sauce         8.25           40.         Kung Bo Sliced Shrimp with Peanuts         8.25           41.         Sleed Shrimp with Spinach         8.25
8.75 then blended with ole 8.75 pxy source, served	42 * Sliced Shrimp with B B Q Sauce . 8.25 43. Crabs with Black Bean Sauce . 7.95 44. Crabs with Ginger and Scallions . 7.95 45. Scallops with Snow Peas
8.75 sprouts and snow 9.95 erved with sessore 24.CD	47. • Scallops in Garlic Sauce
election Skillfully	BEEF
9.95 Langenne Ravared	52. * Sliced Beef in B.B.Q Sauce
ed with a lievorlul	55. Beef with Assorted Vegetables 7.25 57. Beef with Chinese Mushrooms and
sorted regetables.	Bamboo Shoots
sorted vegetables	58. Shredded Beef with Scallions
sorted regetables	58. Shredded Beef with Scallions
norted regetables.  12.95  orred regetables  C Statuce 12.35  ch and spray galac  8.95  14.95  meat and falsh filest  9.92  Scalliens, Carlic  cerl Out of Shell  16.95  di sals a defenous	Shredded Beef with Scallions   7.25
	S8. Shredded Beef with Scallions   7.25

#### CHEF'S SUGGESTIONS NEW SHANGHAI SPECIALITIES 1. \* Crispy Aromatic Fish ......15.95 Crispy Aromatic Duck......(Haif) 8.95 (Whole) 17.90 ......8.75 Grilled Prawn with Salad Sauce... LUNCHEON SPECIALS Serve 7 days from 11:30 am - 4:00 pm \$4.95 NCLUDE: Wonton, Chicken & Corn or Hot & Sour Soup, Simon's Golden Chicken Wings, Fried Rice, Steamed or Brown Rice PLEASE ORDER BY NUMBER snow peas stir fried in a while write sauce. 9.95 Lone Island duck mannated in spices and served with Simon's Golden Chicken Wings, Fried Rice, Steamed or Brown Rice SEAFOOD 1. \* General Tso's Shrimp 2. \* Baby Shrimp with Garlic Sauce 3. \* Baby Shrimp with Hot Pepper Sauce 4. \* Baby Shrimp with Hot Pepper Sauce 5. \* Steamed Shrimp with Mixed Vegetables BEEF 6. \* Shredded Beef with Hot Pepper Sauce 7. \* Beer and Assorted Vegetables 8. \* Beer with Scallion CHICKEN 9. \* General Tso's Chicken 10. \* Shredded Chicken and Garlic Sauce 11. Chicken and Broccoll 12. Chicken and Broccoll 12. Chicken and Geshew Nuts PORK 13. \* Twice Cooked Pork 14. \* Shredded Pork with Garlic Sauce 15. Sweet and Sour Pork VEGETABLES 16. Buddha's Delight 17. Sauteed String Beans (with Pork) 18. \* Egg Plants in Garlic Sauce (with Pork) 19. \* Bean Curd Szechuan Style NOODLES 20. Beef or Shrimp Chow Fun 21. \* Singapore Rice Noodles 22. Lo Mein Noodles (Chicken, Beef or Shrimp) \* Hot & Solcy ( We can after spice according to your taste ) a potato mest. 台 参 樊 蚌 513.\* SHRIMP & SCALLOPS IN GARLIC SAUCE. 12.95 Jumbo shrimp and scallops stateed in a nich and stricy 宮 译 沈 娥 \$1.5.\*FLATTEN SHEIMP IN SHELLS WITH HOT PEPPER SAUCE 8.95 豪 肄 崔 崇 \$5.6. SEAFGOO IN VEGETABLE NEST. 14.95 Combanion of Tairing, sealings, lobater meat and fish filet 型芝海鲜品 \$18. SEAFOOD COMBINATION WITH CINGER AND LEEK 16.95 \* Hot & Spicy ( We can alter spice according to your taste ) ( Brown Rice Upon Request )



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	HOT APPETIZERS	SEA FOOD
煎炸焚味	1. *B-B-Q Quail with Bean 5prout Roll6.50	歩 文 34. Shrimp and Chicken in Peking Sauce8.25
	2. *Hot and Spicy Sean Sprout Roll3.95	腰果似片 35. Sliced Shrimp with Cashew Nuts8.25
	3. B-B-Q Ribs5.95	季什锦缎片 36. Sliced Shrimp w. Assorted Vegetables 8.25
	Fried or Steamed Meat Oumplings3.25	概 親 37. Sticed Shrimp with Lobster Sauce8.25
细贴或水餃	5. *Szechuan Wonton2.95	干 娩 明 蝦 38.* Jumbo 5hrimp in 5zechuan Sauce8.95
紅油炒手	5. *Szechuan wonton	鱼香館片 39.*5liced 5hrimp in Garlic Sauce8.25
松子雞木	6. Chicken 5oong (for 2)	宮保 縣 片 40.* Kung 8o Sliced Shrimp with Peanuts8.25
	(Minced Chicken with Vegetables)	菠菜 概 并 41. 5liced Shrimp with Spinach8.25
春 卷	7. Spring Roll1.20	沙 举 极 片 42.* Sliced Shrimp with B-B-Q Sauce8.25
义 烷	8. Roast Pork	豆豉青粉 43. Crabs with Black 8ean 5auce7.95
牛 肉 串	9. Beef Sate Skewered4.95	並老青樹 44. Crabs with Ginger and Scallion
豆豉果想	10. Mussels in Black 8ean Sauce5.95	雪豆干貝 45. Scallops with 5now Peas8.95
	OOLD ADDITIZEDS	亦什錦干貝 46. Scallops with Assorted Vegetables8.95
	COLD APPETIZERS	鱼 告 千 貝 47. * 5 callops in Garlic Sauce
芝蘇京麵	11. *Cold Sesame Flavored Noodles3.25	官保干具 48.*Kung 80 5callops8.95
棒棒雞	12.*Chicken 5hred in Sesame Flavor3.95	济炒鱼片 49. Sauteed Filet of Flounder w.Veg8.95
海蜇皮	13. Jelly Fish with Celery6.50	豉椒魚片 50.* Filet of Flounder in Hot 8lack
椒熊蝦片	14.* Sesame Pepper Shrimp5.95	Bean 5auce8.95
	SOUP	果
		BEEF
海鲜豆腐菜	15. Seafood and Tofu Soup3.25	少 茶 牛 片 52.*Sliced Beef in 8-B-Q Sauce
虎皮膏味養	16. Bean Thread Soup	鱼 音 牛 絲 53.* Shredded Beef in Garlic Sauce
零 各 湯	17. Wonton Soup	宮 保 半 絲 54.* Kung Bo Beef
雞絲玉米湯	18. Chicken and Com Soup1.20	千 規 丰 絲 55.*Hot and Spicy Shredded 8eef7.25
酸辣湯	19 *Hot and Sour 5oup	素什線牛片 56. 8eef with Assorted Vegetables
从 菜 雞 湯	20. Chicken and Spinach Soup1.20	雙 久 牛 片 57. Beef with Chinese Mushrooms and
醋椒魚片湯	21 *Spicy Fish Filet Soup3.00	8amboos Shoots
		芝 垛 丰 絲 58. Shredded Beef with Scallion7.25
	POULTRY	
檸檬雞脯	22. Lemon Flavor Chicken6.75	VEGETABLES
腰果雞丁	23. Diced Chicken with Cashew Nuts6.75	八寶如意 59. Shredded Mixed Vegetables
索什錦雞片	24. Sliced Chicken with Assorted Veg6.75	(with Crepe Pancakes)
合抵雞丁	25. Oiced Chicken with Walnuts6.75	素 计 第 60. Buddha's Delight Vegetables
魚香雞絲	26. * 5hredded Chicken in Garlic Sauce,6.75	炒 鼓 泵 61. Sauteed Spinach
宮保雞丁	27.* Kung 80 Chicken6.75	冬菇菜牌 62. Shiitake Mushrooms w.Seasonal Veg7.95
		魚香茄子 63.* Egg Plant in Garlic Sauce (with Pork)5.75
	PORK	千鳥四享豆 64. Sauteed String Beans (Meat Sauce)5.75
木 漬 肉	28. Moo Shu Pork (with Crepe Pancakes)6.25	麻麥豆腐 65.* Soy 8ean Curd Szechuan Style5.75
京醫由絲		家常豆腐 66.* Country Style Bean Curd with Pork5.75
計 酸 肉	(with Crepe Pancakes) 30. Sweet and Sour Pork	SPECIAL DIET MENU (this Salt, Oil, Sugar or Com Starch)
魚香肉絲		銀 豆 加 片 67. Chicken with Snow Peas
<b>留头肉</b> 縣		菠菜瓶片 68. Chicken with Spinach
D) 5% [A] 44.	Mustard Greens	素什维并 69. Shrimp with Assorted Vegetables8.25
(C) 48 (P) V	33. * Twice Cooked Pork with Vegetables6.25	素什錦干貝 70. Scallops with Assorted Vegetables8.95
回弧风片	33. TWICE COOKED POTK WILLT VEGETALIES	= 44 + ⊕ 71 Stepmed Seafood w descript Veg 12.95

\* Hot & Spicy

	RICE AND NOODLES	
	73. Meat and Seafood Frie	rd Rice6.50
各式炒飯	74. Fried Rice (Choice of:	Pork, Chicken.
26 X 20 EX	Shrimn or Reef)	5.50
海鲜 捞 麵	75. Seafood Lo Mein Nood	lles6.50
各式扮麵	76. Lo Mein Noodle (Choice	e of: Pork, Chicken.
6 X 1/1 7/2	Shrimn or Seef)	5.50
妙丽粉	77. Beef or 5hrimp Chow	Fun Rice Noodles5.50
2: 飛炒未粉	78. *Curried Singapore Rice	
25/11/0 2017	with (Chicken, Shrimp	and Pork)5.50
炸 祭 麵	79. *Spicy Noodle with Mea	at Sauce5.50
什線兩面黃	80. Pan Fried Noodles Hui	nan 5tyle
11 20000	(with Chicken, Shrimp	and Pork)6.50
	(,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
12 0 N . N . D	HONG KONG BAR-B-0	) MENU
Will Street	81. Flavorful Roast Duck	(Whole)13.95
X 2/2 11 5 11 2		(Half)7.25
16 19 15 15 15 15 15 15 15 15 15 15 15 15 15		(Quarter)4.25
The state of the s	82. Marinated Chicken	(Whole)13.50
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		(Haif)7.25
		(Quarter)4.25
	83. Roast Pork	(Large Order)10.95
		(Small Order)5.95
	84. Bar-B-Q Spare Ribs	(Large Order)10.95
		(Small Order) 5.95
	HONG KONG NOODLI	ES SOUP
Marie String	Choice of (Thin Noodles, Rice Noodle	
SEPPER SE	85. Roast Duck with Noo	dies Soun 3.75
S TAKE SE	86. Roast Pork with Nood	lles Soun3.75
ME ELLEN TO	87. Marinated Chicken w	ith Noodles Soup 3.75
	88. Bar B-Q Ribs Noodles	
	89. Hong Kong Wonton N	loorles Soup3.75
TO A COLUMN	90. Seafood & Noodles S	Soup (Shrimp.
	Scalings and Crah M	eat)7.95
	91. Fish Balls Noodles S	oup3.75
	92. Beef Balls Noodles S	
		•
16 F 76 18 18 W 1	BAR-B-Q ON RICE PI	
	93. Roast Duck on Rice.	
L. Turne Wa	94. Roast Pork on Rice .	3.75
<b>为一种基础</b>	95. Bar-B-Q Ribs on Rice	4.25
	96. Marinated Chicken o	
ETT P	97. Roast Duck and Roa	
	98. Roast Duck and Ribs	
		ken on Rice5.50
Alexander Alexander	100. Roast Pork, Roast D	uck and Chicken

#### Health Conscious Food from Yin & Yang Café

No MSG, Low Sugar, High Fibre, Low Cholesterol, Protein Conscious Meals
All served with hoisin sauce, fine mature soy sauce,
Chinese vinegar, Cucumber & Spring Onion
Please Order By Number

ROLLS OF SPRING
No ordinary Spring Rolls - Y & Y Spring Rolls are
made from Tofu (fibre rich) wrapping, they're longer
and larger and stuffed with delicious, nutritious fillers.

- and largor and stuffed with delicious, nutritious fillers.

  Y1 Splcy Beef Turn-on (2 Pleces)........\$5,50
  Been Sprouts, Bamboo Shoots & Spicy
  Beef

  Y2 Heavenly Dieed Chicken (2 Pleces) \$5,50
  Bean Sprouts, Bamboo Shoots & Diced
  Chicken

  Y3 Prawn Protein Special (2 Pleces)...\$5,50
  Bean Sprouts, Soya Beans & Prawn

  Y4 Vegl Rolls (2 Pleces)...\$5,50
  Celery, Chinese Cabbago, Carrots, Bean
  Sprouts and other fibre rich Vegetables



STUFFED DUMPLINGS
A choice of crispy or soft, Steamed Dumplings



STEAMED PANCAKE WRAP-UPS

mended	PO:K	\$11.50
egl-wraps		\$9.50
		ihredded Pork

WONTON (Swallowing Clouds)
Tasty fillings wrapped in a soft, delicate pastry skin;
resembling a billowing cbud. A favorite late right
snack, served in a consommé soup with a selection
of three types of noodles

	.,
Y9	Prawn & Meat Wonton
Y10	Vegetarian Wonton\$6.5
<b>Y</b> 11	Sweet & Sour Crispy Wonton

Broad egg noodles - the Chinese Tagliatelle or Rice noodles - created alter Marco Polo lelt China

China
Y12 Braised Chicken in Manderin Peel ...\$8.95
Y13 Stewed Reef with Ginger Spice ......\$6.95
Y14\* Dan Dan Noodles ................\$6.95

#### STEAMED RICE

No chanes means in the first selected dishes that are ideal with steamed rice.



GOURMET CHINESE CUISINE

The quickest delivery in Manhattan. People say: We cook on the bike. We use the most fresh food material; We cook in a most healthy way.

#### FREE DELIVERY TEL: 212-628-8230

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OPEN 7 DAYS: 11:30 AM - 11:30 PM

The Only Healthy Chinese Gourmet at Upper East Manhattan No M.S.G., Low Sugar, No Fat

#### 

Why, no matter what season it is, it keeps the busiest record of around 200 calls for delivery everyday? That's absolutely because customers by actual comparison of tasting within this neighborhood simply find Chariot undoubtedly provides the best food, and the customers personally having been benefiting from Chariot's healthy catering and services. The answer is this. And we insist that fresh orange after any eating would be strategically imperative. That's why our complimentary item for every order over \$10.00 remains fresh orange. Because it's healthy! Chariot just adds color to this local community!

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HO	T APPETIZERS
1.*	Hot and Spicy Bean Sprout Roll3.95
2.	B-B-Q Ribs
3.	Fried or Steamed Meat Dumplings3.25
4.*	Szechuan Wonton
5.	Chicken Spong (for 2) 5 95
٠.	(Minced Chicken with Vegetables)
6.	Spring Roll
7.	Roast Pork5,95
a.	Beef Sete Skewered
9.	Mussels in Black Boan Sauce5.95
COL	D APPETIZERS
10.*	Cold Sosame Flavored Noodles3.25
11.*	Chicken Shred in Sesame Flavor3,95
12.	Jelly Fish with Celery
13.*	Sesame Pepper Shrimp5.95
SOL	
14	Seafood and Tofu Soup3.25
15.	Bean Thread Soup
16.	Wonton Soup
17.	Chicken and Corn Soup 1.20
18.*	Hot and Sour Soup
19.	Chicken and Spinach Soup
20.*	Spicy Fish Filet Soup
	JLTRY
21.	Lemon Flavor Chicken
22.	Dicad Chicken with Cashow Nuts6.75
23.	Sliced Chicken w. Assorted Vegs
24	Diced Chicken with Walnuts
25.*	Shrodded Chicken in Garlic Sauce 6.75
26.★	Kung Bo Chicken
27.	Chicken with Broccoli 6.75
POF	
28.	Moo Shu Pork (with Creps Pancakes) 6.25 Shredded Pork with Peking Sauce 6.25
29.	(with Crepe Pancakes)
30.	Swest and Sour Pork
30. 31.*	Shredded Pork in Garlic Sauce
32.*	Shredded Pork with Bamboos Tips
32.*	and Mustard Greens
22 .	Twice Cooked Pork with Vegs
33.*	
BEE	
34.★	Sliced Beel in B-B-Q Sauca7.25
35.★	Shredded Beef in Garlic Sauce
36.★	Kung Bo Beef
37.★ 38.	Hot and Spicy Shredded Beef
38.	Best with Chinese Mushrooms
39.	and Bamboos Shoots7.25
40.	Shradded Bool with Scallion
40.	Dannar Stock 7.25

★ Hat & Spicy

SEA	AFOOD
42.	Shrimp & Chicken in Peking Sauce8.25
43.	Sliced Shrimp with Cashew Nuts8.25
44.	Sliced Shrimp with Assorted Vegs 8.25
45.	Sliced Shrimp with Lobster Sauce 8.25
46.*	Jumbo Shrimp in Szechuen Sauce8.95
47.*	Sliced Shrimp in Garlic Sauce8.25
48.*	Kune Bo Sliced Shrimp w. Peanuts8.25
49.	Slicad Shrimp with Spinsch
50.*	Sliced Shrimp with B-B-Q Sauco
51.	Crabs with Black Boan Sauce
52.	Crabs with Ginger and Scallion
53.	Scallops with Snow Peas
54	Scallops with Assorted Vegetables8.95
55.*	Scallops in Garlic Seuce
	Scallops in Garile Sauce8.95
58.★	Kung Bo Scallops
57.	Sauteed Filet of Flounder W. Vegs 8.95
58.★	Filet of Flounder in Hot
	Black Baan Sauca
59.★	Mussels Casserola7.50
	SETABLES
60.	Shredded Mixed Vegotables 5.75
	(with Creps Pancakes)
61.	Buddha's Dalight Vegetablas5.75
62.	Sauteod Spinach5.75
63.	Shiitake Mushrooms w. Seasonal Vegs7.95
64.*	Egg Plant in Garlic Sauce (w. Pork)5.75
65.	Sauteed String Beens (Meat Sauce) 5.75
66.*	Soy Bean Curd Szechuan Style5.75
67.★	Country Style Bean Curd with Pork 5.75
68.*	Broccoli in Garlic Sauce 5.75
SPE	CIAL DIET MENU
	It, O3, Sugar or Corn Starch)
69.	Chicken with Snow Peas
70.	Chicken with Spinach
71.	Shrimp with Assorted Vegetables
72.	Scallops with Assorted Vegetables 8.95
73.	Steamed Seafood with Assorted Vegs.12.95
74.	Soy Bean Curd & Chinese Mushrooms 7.95
	E AND NOODLES
75.	Meat and Seafood Fried Rice
76.	Fried Rice
70.	(Choice of: Pork, Chicken, Shrimp or Beef)5.50
77.	Conford to Main Mandles of Deep
78.	Saafood Lo Mein Noodles
78.	Lo Moin Noodis
79.	(Choice of: Pork, Chicken, Shrimp or Beel)5.50
79.	Basi or Shrimp Chew Fun
	Rice Noodlas5.50
80.*	Curried Singapore Rice Noodles
	with (Chicken, Shrimp and Pork)5.50
81.*	Spicy Noodls with Mest Sauco5.50
82.	Pan-Fried Noodles Hunan Style

CHE	F'S SUGGESTIONS	LUNCHEON SPECIAL
S 1.*	GENERAL TSO'S CHICKEN	Serve 7 days a week from 11:30 am - 4:00 include:
S 2.*	with our chaft rangy sauce. A spicy Hunan favoritie TANCERINE CHICKEN 8.75 Chicken morsels str-fried with tangenine flavor spicy sauce	(1) Choice of Soup or Sode or Spring Roll We have: Wenton, Chicken & Corn or Hot & Sour Soup to choose
S 3.	SESAME CHICKEN	(2) Fried Rice or Steamod Rice or Brown Rice (except L17 - L19)
S 4.★	EMPEROR'S CHICKEN	PLEASE ORDER BY ORDER
S 5.★ S 6.	with a spicy brown souce.  CHECKEN CHUNKS IN CASSEROLE	CHICKEN
0 01	Shiadded white meat chicken with bean sprouts and snow peas stir fried in a white wine sauce.	L 4. ★ General Tso's Chicken
S 7.	EXOTIC TEA SWOKED DUCK	L.5, * Shredded Chicken and Garlic Sauce L.6, Sweet & Sour Chicken
S 8.	WORLD FAMOUS PEKING DUCK	VEGETABLES
S 9.*	TANGERINE BEET	L. 9. Sauteed String Bean L10. * Been Curd Szechuan Style
S10.	SIRI CIN STEAK	L11. Country Style Bean Curd with Pork
S11.	Smortul rich brown sauce.  SIZZING TWO DELICACIES	PORK
S12.	LOVER'S NEST	1.14. Sweet & Sour Pork
S13.*	SHE'MP & SCALLOPS IN GARLIC SAUCE 12.95 Jumbo shamp and scallops sauted in arich and spicy garlic sauce with assorted vegetables.	NOODLES OR FRIED RICE
S14.	STIR FRIED CRYSTAL PRAWNS	L16. Chow Main
\$15.±	FLATTEN SHRIMP IN SHELLS WITH HOT PEPPER SAUCE	L17. Chow Fun L18. Fried Rice
S16.	SEAFOOD IN VEGETABLE NEST	L19. Lo Mein
\$17.	filet with vegetables in a vegetable nost.  LOBSTER IN YOUR FAVORITE SAUCES.P.  Choice of (Black boan sauce, ginger and scallon, * garlls sauce, * Szechuan sauce or lebster sauce).	BEEF
S18.	OW of Shell \$2.00 Extra SEAFOOD COMEINATION WITH GINGER	
	AND LEEK 16.05 Lobster, musels, stomp and crabs sauteed with a delicious ginger sauce.	SEAFOOD \$4.
S19. *		L24. Baby Shrimp with Assorted Vegetables L25. * Baby Shrimp with Garlle Sauce L26. * Baby Shrimp with Hot Pepper Sauce
\$26. * \$2t.	Crispy Aromatic Fish	
S22.	Grilled Prawn W. Saied Sauce	* Hot & Spicy (We can alter the spice according to your tas

\* Hot & Spicy
(We can alter the spice according to your taste)